

THE  
*Accomplish'd Housewife;*  
OR, THE  
GENTLEWOMAN'S COMPANION :

CONTAINING

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| <p>I. Reflections on the Education of the Fair Sex ; with Characters for their Imitation.</p> <p>II. The Penman's Advice to the Ladies ; or the Art of Writing made easy, and entertaining.</p> <p>III. Instructions for addressing Persons of Distinction, in Writing or Discourse.</p> <p>IV. An easy Introduction to the Study of Practical Arithmetick.</p> <p>V. Directions for copying Prints or Drawings, and Painting either in Oil or Water Colours, or with <i>Crayons</i>.</p> <p>VI. Directions for Marketing, with respect to Butcher's Meat, Poulterer's Ware, and Fish.</p> <p>VII. A Bill of Fare for every Month in the Year.</p> <p>VIII. Receipts in Cookery, Pastry, &amp;c.</p> | <p>IX. Instructions for Carving and placing Dishes on the Table.</p> <p>X. All Sorts of Pickles, Made Wines, &amp;c.</p> <p>XI. Remarks on the Nature and Qualities of the most common Aliments.</p> <p>XII. Recipes in Physick and Surgery.</p> <p>XIII. Remarks on the Causes and Symptoms of most Diseases.</p> <p>XIV. The Florist's Kalendar.</p> <p>XV. Familiar Letters on several Occasions in common Life ; with Instructions to young Orphan Ladies how to judge of Proposals of Marriage made to them without the Consent of their Friends or Guardians.</p> <p>XVI. A Dictionary serving for the Translation of ordinary <i>English</i> Words into more scholastic ones.</p> |
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CONCLUDING

With some serious Instructions for the Conduct of the FAIR SEX, with regard to their Duty towards GOD, and towards their NEIGHBOURS.

L O N D O N,

Printed for J. NEWBERRY, at the *Bible and Sun* near the Chapter-House in St. Paul's Church-yard. MDCCLY.





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# P R E F A C E.

**T**HE Publication of this Work, when so many of the same Nature have already appear'd in the World, may perhaps be thought impertinent, or at least unnecessary: But let it be consider'd, that Collections of this Kind are always capable of Improvement; and we flatter ourselves, that the great Variety and Excellency of the Materials, whereof the following Work consists, will give it a Preference to all that have gone before it, and be a sufficient Apology for offering it to the Publick.

There is one Particular in which other Works of this Nature are universally deficient, and which therefore renders our present Undertaking the more valuable and worthy of Encouragement; I mean that Branch of it which relates to the *Education* of the Fair Sex, for whose Use and Benefit the Whole is calculated and intended. We meet with Plenty of Books that teach them the Art of Cookery, Pastry, Pickling, and several  
A others;



## P R E F A C E.

others, which they may have occasion to practise when they come to Years of Maturity, and have the Care of providing for a Family; but none of them lay down Rules and Instructions for a Governess to train up her little Pupils, or point out the Studies and Employments that are proper for their tender Minds. This we have endeavour'd to do at the Beginning of our Undertaking; and in two of the most material Articles we have given them such Assistance as cannot be had from the Books we are speaking of: For where will young Ladies find such an easy and familiar Introduction to the Arts of *Writing* and *Arithmetic*, and so particularly adapted to their Service, as is laid before them in the following Sheets? And yet these are Qualifications extremely useful in every Station of Life, especially to those who have the Management of Families, and the Regulation of domestic Expences.

As for the Collection of Receipts in *Cookery*, *Pastry*, &c. many of them are Originals, procured from Persons eminent in their Professions, and the rest are taken from the best and most approved Authors. The same may be said of the Recipes in *Physic* and *Surgery*; and as in *Cookery* we have endeavour'd to please all Palates by setting down several Ways of dressing the same Sort of Food, so in *Physic* the Reader will often find

## P R E F A C E.

find various Prescriptions for the same Dis-temper, some being most agreeable to one Constitution, and some to another.

The Directions relating to the copying of Prints or Drawings, the preparing of all Sorts of Colours, and painting upon Glass; and the *Florist's Kalendar*, shewing what is necessary to be done in the Flower-Garden throughout the Year; both these Parts, we will venture to say, of the following Work are curious and valuable, and cannot fail of being acceptable to such of our Readers as have a Taste for those polite and innocent Amusements.

The small Collection of *Letters*, some of them Originals, is intended to give young Ladies an Idea of the Epistolary Stile and Manner of Writing, which should be perspicuous, easy, and unaffected. As to the *Dictionary* which follows these Letters, it may be of Service to those who would improve their Language; but a great deal of Caution and Judgment should be used in the Choice of Words, for fear of falling into Improproprieties and Misapplications.

At the Close of this Work our fair Readers will find some excellent Admonitions and Instructions respecting their Duty towards God and towards their Neighbours. An early Piety and Zeal for Religion, together with the Practice of Humility, Charity,

## P R E F A C E.

and other Christian and Moral Virtues, are recommended to them in the strongest Manner. The Social and Relative Duties are likewise set before them in the clearest Light, the Discharge whereof will make them shining Examples to the World, render them truly amiable, and command a just Respect and Esteem, when all the short-liv'd Beauties of a Face shall wither and decay.

Upon the whole, though we have not the Vanity to pretend that our present Undertaking is entirely free from Imperfections, yet we are persuaded it will be of more real Service to the Fair Sex than any Book of the same Kind that has hitherto been offer'd to the Publick. However, be its Merit what it will, we submit it to the Reader's Judgment, hoping that the good Intentions of its Editors will entitle it to a candid and impartial Reception.



THE  
DEDICATION,  
TO THE  
GOVERNESSES  
OF  
GREAT-BRITAIN.

LADIES,

*SINCE the Education of the Fair Sex is a Concern of the last Importance, and a Charge on which their future Happiness or Misfortune very much depends, we flatter ourselves that the following Collection (which we beg Leave to shelter under the Umbrage of your Patronage and Protection) will contribute, in some Measure, towards your Ease and Success in so laborious and laudable an Employment.*

*You are very sensible, LADIES, that Children are like precious Diamonds, which (tho' they bring innate Perfections along with them into the World) at first lie buried under a rough and unpolished Form, and the more valuable the Jewel, the more Art and Judgment is requisite to make it shine in its full Lustre.*

*A natural Vivacity and sprightly Genius, therefore, will avail but little, without some prudent Guide to direct and improve*



## DEDICATION.

*improve them. The most beautiful Garden will soon grow wild and irregular, soon lose its original Uniformity and Perfection, without some skilful Hand to dress and prune it.*

*Our Minds as well as our Bodies are easily distorted, and turn'd out of their proper Biass. The Faculties of the Soul, tho' naturally good, very often degenerate, and Vice as well as Virtue may by Application be acquired.*

*The young Lady that is so unhappy as to receive her first Instructions from an unskilful Teacher, is farther from Improvement than if she had never began; because all the false Steps she has taken must be first corrected, before she can be on a Level with her who never learnt at all: As the Traveller, when he has lost his Road, is farther from his Journey's End than if he had never set out, and very often is oblig'd to return to the Place from whence he came, to get within his Knowledge.*

*All Habits are very soon contracted, and the most difficult Things in Nature (when acquir'd) to be remov'd. Mistakes in Education, like Errors of the first Concoction, carry too often an incorrigible Taint along with them, and are apt to have too strong an Influence over us thro' the whole Course of our Lives.*

*A young and tender Plant, tho' strait at first, will easily bend, and grow irregular beyond Recovery, if too long neglected; whilst another as young, tho' naturally crooked, may, by due Care, and slow Degrees, be brought to its proper Shape.*

*Much, indeed, may be said in respect to the different Air and Climate of the Country in which Children are brought up, and 'tis certain the natural Influence they jointly have over their Genius, as well as Constitution, is too powerful to be conquer'd by the most accurate Teacher. But as our British Youth are so happily situated, neither too near, nor too distant from the Sun, I shall not trouble you here with the ill Consequences that attend the two Extremes.*

*'Tis without doubt one of the greatest Blessings of human Life, to be born in those Parts of the World where Wisdom and Learning flourish. However, it must be confess'd, there*

## D E D I C A T I O N.

there are too many illiterate Persons among our own Natives, who are but one Degree above the Brutes, and exactly answer Mr. Dryden's beautiful Character of a Country Clown.

He trudg'd along, unknowing what he sought,  
And whistled as he went, for want of Thought.

*We rise above one another in the Esteem of the World by different Degrees of Perfection, proportion'd to the Want or Advantage of a liberal Education. Nature has drawn our Out-lines, but tis Art that must touch us up to an Elegancy; and there are but few Pieces among us, that are perfectly finish'd. We have not all Capacities alike, and our Temper and Genius are as various as our Features.*

*The Oeconomy therefore of a wise and prudent Mistress is in nothing more conspicuous than in her Demonstrations of Indulgence and Resentment, proportion'd to the natural Dulness or Vivacity of those under her Direction.*

*By this prudent Penetration, the Sprightly and Active are kept within due Bounds, and the Slow and less Comprehensive no ways frighten'd or discourag'd. Without it, they, whose Capacities are susceptible of any Impressions, are apt, by a partial Encouragement, to spend their Fire too soon, and are, like early Fruit, in great Danger of being blasted before they are ripe; whilst the Heavy and Inactive, by a too rigorous and severe Correction, take an Antipathy to Learning, and are only harden'd and confirm'd in their Stupidity.*

*After these few cursory Reflections, give us Leave, LADIES to recommend to your Perusal the following Instructions for the better Regulation of your future Conduct, which as they are the Sum and Substance of an universally admir'd Treatise on the Subject before us, we flatter ourselves they'll be accepted in good part, and look'd upon as no trivial or impertinent Addition.*

1. *Without any further Apology therefore, in the first place, be sure to study well the Constitution and Genius of your fair Pupils.*

2. *Follow Nature, and proceed easily and patiently.*

3. *Suffer*

## DEDICATION.

3. Suffer no Servants to terrify them with Stories of Ghosts and Goblins.
4. Use no monstrous Fictions to divert them with, but either some short ingenious Fables or real Stories.
5. Give them a fine pleasing Idea of Good, and an ugly and frightful one of Evil.
6. Keep them to a good and natural Regimen of Diet.
7. Observe strictly the little Seeds of Reason in them, and cultivate the first Appearances of it with the utmost Diligence and Application.
8. Watch over their childish Passions and Prejudices, and labour to cure them with all the Sweetness imaginable.
9. Never use any little dissembling Arts, either to pacify them, or to persuade them to any Thing that you would have them do.
10. Engage them to be in love with Openness in all their Acts and Words, and sail not to instil into them an Abhorrence of all serpentine Wit.
11. If they be brisk witty Children, do not applaud them too much.
12. If they be dull heavy Children, never discourage them at all.
13. Seem not to admire their Wit, but rather study by all Means to rectify their Judgments.
14. Endeavour to fortify their Reason early, and be sure to avoid the inflaming of their Imaginations.
15. Use them to put little Questions to you, and give them as proper and short Answers as possibly you can.
16. Put Questions yourselves to them, as it were in play, and encourage them to answer you.
17. Slip no Occasion to fore-arm them well against the Vanity of presuming and pretending.
18. Insinuate into them the Principles of Politeness, true Modesty, and Christian Humility.
19. Permit them not to mimick Persons, nor please them with ridiculing Things.
20. Let them have no bad Examples to converse with, either among Servants, or among their Companions and Play-fellows.

## DEDICATION.

21. Try by all Means to make them in love betimes with Persons of Honour and Virtue, and propose such to their Imitation, in the most grateful Manner.

22. Before all Things inculcate to them that most honourable Duty and Virtue of Sincerity.

23. Be sure to possess them with the Baseness and Vileness of telling a Lye on any Account.

24. Make them sensible of the great Evil and Danger of Cowardice.

25. Fail not to make them see the Weakness of many Womanish Arts and Manners, that they be not unawares corrupted or beguiled by them.

26. Shew them the Unreasonableness and Deformity of Rage and Anger.

27. Set before them the several Excesses of all the rougher Passions in the most ugly Shapes you can.

28. Set also before them the foolish Transports of the softer Passions, to be laugh'd at by them.

29. Be diligent in observing the first Appearances of Evil in them, and do all that in you lies to check the very Budings of Vice and Folly.

30. Study well the Rules of indirect Instruction, and apply them solidly on every Occasion.

31. Acquaint them in the most pleasant and insinuating Manner, with the historical Parts of the sacred Scriptures; nor let it seem their Lesson, but their Recreation.

32. Infil into them, in like Manner, the Principles of true Religion, according to their Capacities, in the most familiar and diverting Way.

33. Give them, or rather draw from them, solid and plain Proofs of the Distinction between Soul and Body; of the Existence and Spirituality of God; of his Attributes and Perfections; of the Creation of the World; of the Soul's Immortality; of the Origin and Nature of Sin; of the Necessity of Grace; of the Covenant in Christ; and of future Rewards and Punishments.

34. Set before them the Gospel in its Simplicity and Purity, and the great Examples of Antiquity without the least Delusion.



## DEDICATION.

35. Fence them prudently against Superstition, and the Abuses, and Corruptions that are every where crept into Religion.

36. Explain to them the Nature and Obligation of the Baptismal Vow.

37. Prepare them in the best Manner for Confirmation.

38. Animate and instruct them for the Holy Communion.

39. Particularly inform them in the Duties of a single and married State.

40. Tutor them in all that relates to Marriage, as an holy Ordinance of God, for the forming of Saints.

41. Teach them with all Gentleness to remark the several Faults and Mistakes, which are by Women of all Ranks commonly committed in their Conduct of Life, and how they are to guard themselves against them.

42. Make them acquainted, if they be to live at Court, with the Mistakes in Life there committed, and the proper Duties that will be requir'd of them in such a State.

43. Let them be prepar'd for the Duties and Employments of a City Life, if their Lot should be among the Citizens.

44. See they be inform'd aright in all that belongs more nearly to a Country Life, if they be likely to live at a Distance from City and Court.

45. Discreetly check their longing Desires after Things pleasant, and use them to frequent Disappointments.

46. Instruct them thoroughly in the general Principles and Rules of Justice and Equity, and accustom them rightly to apply them.

47. Shew them wherein the true Wit and true Decorum do consist, and how to distinguish them from the counterfeit and affected.

48. Make them understand the true and false Modesty, and the Danger of being impos'd on by This, under the Mask of That.

49. Take care to fence them against the Perils of Curiosity, and especially against all superstitious Enquiries concerning what is future.

50. Put

## DEDICATION.

50. Put them upon the Exercise and Practice of Religion and Virtue, in such Instances as their Understanding and Age are capable of.

51. Let them be instructed to do every Thing seasonably and in order.

52. Whatever they are set to do, let them study to do it well, peaceably, and quietly.

53. Teach them to improve every Thing, that nothing may be lost or wasted.

54. Permit them not to hurry themselves about any Thing.

55. Let them always be employ'd about what is either profitable or necessary.

56. Let nothing of what is committed to their Care be spoil'd thro' their Neglect.

57. Let them eat deliberately, chew well, drink in moderate Proportions, and at several Times in the Middle of a Meal, rather than once largely.

58. Let not their Appetites be forc'd with Wines, Pickles, or Sauces.

59. Let them not eat or drink presently after Exercise, or when they are hot; nor let them use Exercise either of Body or Mind too soon after a Meal.

60. Let them use Exercise in the Morning, give over a little before Dinner; and also in the Evening before Supper.

61. Let them please their own Fancy in their Recreations, but always secure Decency; never let them be violent at them, or continue them too long.

62. Use them to rise betimes in the Morning, and set before them, in the most winning and easy Manner, an Order for the whole Day; yet so as it may not appear to be a Task imposed, but rather a delightful Improvement of Time.

63. Sweetly remonstrate to them how absurd it is for an immortal Spirit, of an Heavenly Original, to be a Drudge in the Affairs of the Body, or to sink down into the Earth and its Pleasures.

64. Represent

## DEDICATION.

64. Represent to them the noble Simplicity of the Ancients in their Habits, in their Food, and in their Manners.

65. Endeavour to inspire them with a prudent Neglect of their outward Selues, and of all Things without.

66. Let them be acquainted with the true Value of Things, and the Subordination that there is both in Nature and Grace.

67. Let them learn the Art of being duly serv'd; and be perfectly instructed in the Rules of Christian Oeconomy.

68. Teach them to distinguish the Orders, Compositions, Ornaments and Beauties of the Mind, and to give them their due place with respect to those of the Body, to which they are so vastly superior.

69. Give them to understand how every outward Beauty proceeds from an inward Order and Harmony, and shew them withal how both the inward and outward Beauties may be advanced by a proper Method.

70. See they be well furnish'd with the true Maxims of Nobility and Honour, and be sufficiently habituated to distinguish them from the false ones.

*When Wisdom, LADIES, has thus, thro' your prudent Instructions, enter'd into the Hearts of your young Pupils, and Knowledge is render'd pleasant to their Souls, Discretion shall preserve them, and Understanding keep them thro' the whole Course of their Lives.*

*That this may be the happy Lot of all those who are or hereafter shall be intrusted to your Care and Conduct, are the sincere Wishes of,*

LADIES,

Your most obedient

and obliged humble Servants,

The EDITORS,

---

Some MISCELLANEOUS

# REFLECTIONS

ON THE

## EDUCATION of the FAIR SEX,

From their EARLIEST INFANCY

To their

### PERFECT MATURITY, and SETTLEMENT

in a MARRIED STATE.

By way of INTRODUCTION.

**T**HE Ancients were very much divided in their Opinions with respect to the Age wherein Children should first begin to learn. Some were for deferring their Entrance upon any Study whatsoever till their seventh Year; insisting that, till then, they have not a sufficient Extent of Mind to receive such Instructions as would be necessary for them, and are too weak to undergo the Toils and Fatigues of a serious Application.

The celebrated *Chrysippus*, however, and *Quintilian* after him, were of a quite different Opinion. They both allow'd, indeed, that Infants should be for three Years under the immediate Care and Inspection of their Nurses; but then they insisted that such Nurses should use their best Endeavours to form the Manners even of those tender Babes, and check the first Starts

B

of



## 2 *The ACCOMPLISH'D HOUSEWIFE,*

of the Passions, which begin to discover themselves at that Age, and insensibly increase upon them, if not stifled in their Birth. And if Children so very young are capable of being improved in regard to their Manners, what Reasons can fairly be assigned why they should not be equally susceptible of Instruction with respect to their Learning? They must be employ'd about something as soon as they can speak, and why may not some little Books be render'd as agreeable Amusements to them, as their Play-things? They acknowledged, 'tis true, that it was not to be expected they should make any great Improvements, but why should the least be despised? Why should not an Advantage be taken of these first Seeds of Knowledge, though ever so inconsiderable? Their first Years should never be totally lost, especially since nothing but a little Memory (a Faculty which they are not without) is required for the Foundation of their Studies.

Another Advantage arising from this Practice is, that it gives an Inclination or Bent to Childrens Minds, habituates them to some Sort of Discipline, makes them more tractable and submissive, and prevents them from a too restless Activity, which often proves as prejudicial to the Health of the Body, as to the Improvement of the Mind. There is a third may be added, of equal Importance with the former; and that is, Children are endued by Nature with a strong Curiosity for every new Object that is presented to their View; they learn, with all the Ease imaginable, a vast Variety of Particulars, to which they lend an attentive Ear; and are very ambitious of imitating not only the Manners, but the Discourses of such as are more advanced in Years. By not duly cultivating therefore these dawning Minds, we reject all those happy Preparations, with which they were inform'd at their very Birth; and oblige them (since Nature can never be inactive) to turn those inherent Propensions towards what is Evil, which were intended to render their Way smooth and easy to that which is Good.

As



As the Complexions, however, of little Children are doubtless very feeble, and as the Texture of their Organs is very soft and delicate, peculiar Care must be taken not to over-strain them. The Application, therefore, that we require from them must never be too vigorous or intense. The Learning that is recommended to them must be a Diversion, not a Fatigue; an Amusement, not a serious Occupation. Children may be entertain'd with a Variety of instructive and agreeable Stories, but then they must be short and unconnected: They may be ask'd little Questions suitable to their Years, and by the artful Manner of proposing them the Answers may be imperceptibly suggested to them: They should be indulged the Notion that their Answers were the Result of their own Genius, in order to inspire them with a Love for Learning: They should be commended too at proper Seasons, thereby to animate them to a laudable Emulation; but then that Applause must be given with Judgment and Precaution, lest it should blow them up with too much Vanity and Self-conceit.

Having thus stated the Age in which little Misses may begin to learn, we shall in the next place examine what Kinds of Study they may and ought to pursue from three Years of Age to their sixth or seventh, at which Time they are generally sent to some publick Boarding-School.

The first Care then of a judicious Governess seems to be the Instruction of her little Pupils in the Art of *Reading*: For this is an Article of the last Importance to them; since their Books keep them properly employ'd, make them curious and inquisitive, and instil into their tender Minds, in the most agreeable Manner, a vast Variety of more just and useful Ideas, than those they would imbibe, were they left to Chance, and wholly neglected in their Childhood.

All possible Care, however, should be taken, that Children may be no ways ruffled, or put out of Temper, whilst they are thus learning to read: For if they

#### 4 *The ACCOMPLISH'D HOUSEWIFE,*

are once chagrin'd at that Age, they too often entertain a Disgust their whole Lives after for every thing that bears but the Name of Study. The artful Instructress, therefore, must be peculiarly careful that their Reading at first may be no more to them than a pleasing Pastime, and agreeable Amusement.

Instead of putting into their Hands such Books as are throughout beyond their little Capacities, it would, in my Opinion, be much better to amuse them at first with only a few separate Letters, which, by insensible Degrees, they will learn to name, and put together.

Various Methods have been contrived to answer this valuable End. Some have caused Pieces of Ivory, to be cut in the Shape of Letters; others have wrote them neatly on Cards; some have contrived a Sort of Dice, on the Faces whereof the Alphabet has been properly disposed: Others have recommended to the Publick a New Method of teaching little Children to read, call'd the *Typographical Scrutore*, which is a Table, or Board much longer than broad, on which is fasten'd a Kind of Shelf, with three or four Rows of little Boxes, wherein are deposited the various Sounds contain'd in the Language they are learning, which are express'd either by single or compound Characters upon a like Number of Cards. Each Box has its particular Title, to denote the particular Letters that are in it. The young Pupil ranges on a Table the Sounds of such Words as are ask'd her, by collecting them out of their respective Boxes, as Printers do their Letters out of their Cases; for which Reasons it bears the Denomination above-mention'd.

But of all the Inventions hitherto found out for this Purpose, no one seems preferable to That of a SET of SQUARES lately publish'd by Mr. *Robinson* on *Ludgate-Hill*, and to be sold at most of the Pamphlet-Shops in Town and Country; the various Uses whereof are fully set forth and explain'd in a little Book given *gratis* along with it. This last Artifice, to cheat Children into their Reading, besides many other Advantages,

vantages, has one which to me appears of no small Importance ; and that is, it is as entertaining as it is instructive, and at the same time has no Air of Study in it to create the least Disgust.

But to return to our Directions.—When a Miss first begins to learn to read, her Governess should explain, in a distinct though compendious Manner, all such Terms as are new to her young Pupil, and collect those which are most familiar to her, and frequently made use of in common Conversation ; such as *Day, Night, Sun, Moon, Stars, Fire, Water, Air, Earth, Bread, Beer, Wine, Oil, Beef, Mutton, Veal, Lamb, Linen, Woollen, &c.* And these, and all other Words of the like Nature, should be explain'd to her, after the most familiar Manner, in order to enlarge her Ideas.

When her little Pupil is able to join Words together, some short Sentences, containing some little Scripture-Story, should be given her to read ; such as these—“ *Cain, envying his Brother Abel for his Virtues, determines to slay him.*”—Here the Governess explains, who *Cain* and *Abel* were, what is meant by *Envying*, and what Grounds *Cain* had for being jealous of his Brother.—“ The whole Race of Mankind being grown wicked beyond all Measure, God Almighty, in his high Displeasure, destroys them by a Deluge.” The Governess here again observes, that the Deluge was a mighty Flood, or Body of Waters, that cover'd the Face of the whole Earth.—“ *Noah, who was the only righteous Man, sav'd not only his own Life, but the Lives of all his Family, by the Aid and Assistance of a spacious Ark.*” Here the Instructress informs her attentive Pupil who *Noah* was, and that the Ark which he built was in the Form of a Trunk ; that it was of a much greater Length than Breadth, and that it was cover'd at the Top.—“ God, to make Trial of the Faith and Obedience of his Servant *Abraham*, commanded him to sacrifice his only Son *Isaac*, but prevents him from the Exe-

## 6 The ACCOMPLISH'D HOUSEWIFE,

cution of it, as his Hand was lifted up to strike the "Blow." Here the Child is told who *Abraham* and *Isaac* were, and every other Circumstance of the affecting Story.—In these, and all little Histories of the like instructive Nature, the young Pupil must have all such Words as are new to her clearly explain'd; and for her farther Improvement her Governess should, whilst she is making such occasional Explications, interweave them with such cursory Hints, as may inspire her with an Aversion to Vice and a Love for Virtue.

Here it is to be observed, that all such little Books as are made use of for this laudable Purpose, should, if possible, be embellish'd with Sculptures. Engraving is an excellent Invention. Figures, or Pictures, strike the Imagination of Children, and the Ideas of them sink deep into their Memories. This Art may properly be stiled *the Writing for the Ignorant*. It were much to be wish'd, that we had a greater Number of little Books than we have, adorn'd with Cuts; and that all of them were design'd and engraved by the ablest Artists; for then they would please much more, would catch the Eye sooner, and by that means make a stronger Impression upon the Mind.

Whilst they are thus taught to read, they should be accusom'd to pronounce the several Vowels and Consonants exactly, and acquainted with their various Sounds or Powers. Then they should be taught to lay a proper *Emphasis*, or Stress, on such particular Words as require it. They should be instructed betimes likewise to make their due Pauses, according as the Punctuation varies. In a word, they ought to be told how to sound or pronounce their Words with Grace, Perspicuity, and Exactness; and in order thereto all imaginable Care should be taken to habituate them to a natural Tone of Voice, and to avoid a kind of Chanting, which is a Custom too common amongst Children, and which, if not check'd at the very Beginning, is too often retain'd by them as long as they live.

The young Pupil being thus far instructed, it will  
be



be proper for her, in the next place, to be taught to write legibly and correctly, without any Errors in point of Orthography.

And here her Writing-Master must take particular Care not to supply her with any idle nonsensical Copies, but such as contain some Rule of Life, or some Maxim that inculcates Virtue: For what is taught Children in their Infancy makes a very strong Impression on their Memories, adheres to them till they grow in Years, and has a perpetual Influence on their Manners.

This Branch, however, of Female Education is too much neglected. " 'Tis shameful, (says the Archbishop of *Cambray*) but too common, to meet with Women of very good Sense, who are notwithstanding unable to pronounce their Words with any tolerable Propriety and Grace: These shall either hesitate, or read with a singing Tone; whereas they ought to sound their Words in a plain and natural, but at the same time a steady Voice: These likewise, for the generality, are more defective in their Spelling. This Ignorance, indeed, being almost universal in the Sex, ought not to reflect a Dishonour on it, or be imputed to them for a Crime: But still, should not Parents or Governesses use their early Endeavours to take away even the least Occasion for Reproach on this score, by teaching them to spell and pronounce correctly? "

And this would be no difficult Task, if they have but a transient Idea of the *English* Grammar; if they can but distinguish the several Parts of Speech, and understand aright their proper Pauses: And for their sufficient Improvement in these Particulars, they will find at the Close of this present Undertaking, a very proper Aid and Assistance, to which we refer them.

There is one Accomplishment more which young Ladies should be acquainted with by that time they are seven Years of Age; and that is, the *Art of Numbers*. The four fundamental Rules of Arithmetick will be not only useful to them, but even necessary to qualify them

## 8      *The ACCOMPLISH'D HOUSEWIFE,*

them for the due Discharge of those Duties which we shall treat of hereafter, and strenuously recommend to their future Practtice.

And that no Helps of any Kind for their Improvement may be wanting, they will find in the subsequent Pages such a comprehensive though compendious System of Arithmetick, as will sufficiently answer all the Ends before-mention'd.

'Tis now Time to examine what Studies will best suit young Maidens in a more advanced Age.

And, in the first place, some Part of every Day should be devoted to the Study of *Geography*.

Young Ladies will find this an Amusement, rather than a Study, if those who instruct them are but able to enliven it with short agreeable Histories, and such curious Events as relate to the several Cities and Countries through which they travel in Imagination. This is an ocular Science, and is attainable with abundance of Ease, and in a short Time.

Next to this they should be initiated in the Knowledge of *Chronology*, in order to render their future Study of History more instructive and entertaining; and I know of no Accomplishment more proper than this last to adorn the Minds and improve the Morals of the Fair Sex: For History opens a vast Field, in which they may be employed to great Advantage, and with the utmost Satisfaction to themselves, for several Years together.

And here the Order of Time requires, that the judicious Instructress should begin with the sacred Writings. As the holy Scriptures are the Foundation of Religion, she must make her Pupils perfect in them before any other. This will be of singular Service to them throughout the whole Course of their Lives. The Archbishop of *Cambray* and Abbé *Fleury* have observed, that the Study of the sacred Scriptures is the surest and most solid Method that can be made use of, in order to teach Religion thoroughly, and so as that  
she

the Impression which it makes on the Mind can never be erased.

When the young Pupil is perfect in Sacred History, she must proceed to that which is call'd Profane; and begin with that of *Greece*, under which Denomination is comprehended all Ancient History. This must be follow'd by that of the *Romans*, which abounds more than any other Histories with mighty Events and illustrious Examples: And amongst the great Number that have been publish'd, there are none, in my Opinion, preferable to those of the late justly admired Mr. *Echard* and *Rollin*.

After the young Pupils have learnt all this Series of ancient History, they will naturally proceed to that of their native Country, which must of necessity engage their Attention more strongly than any other, as it is a perfect Shame to be ignorant of domestic Transactions.

This Study of History does not require so much Time and Pains as may possibly be imagined. Some young Ladies have been known to make a prodigious Progress in it within the Compass of Twelve Months. Now what Advantages may they not reap hereafter from this Study, when they come to be settled in the World; since it will furnish them with a serious Occupation, and hinder them from trifling away their Time in either Visits, which for the most part are irksome and tedious, or in tasteless or insignificant Conversations; or in Amusements still more frivolous, for want of better Employment? How wide is the Difference between one Party of Ladies, who are assembled together for no other Purpose than to play for a Winter's Evening at *Ombre* or *Piquet*; and another, who are regularly met to employ themselves for the same Number of Hours in Needle-work, during which Time they read, in their Turns, some such instructive and entertaining Piece as gives Rise to Reflections, whereon every one passes her Judgment with such Modesty and Reservedness as becomes the Fair Sex? That there

## 10 *The ACCOMPLISH'D HOUSEWIFE,*

there are such Parties as these last mention'd is very well known. Now we leave the impartial Reader to determine which of the two may lay the best Claim to good Sense, solid Judgment, and a polite Taste; which of the two spend their Time in the most rational Manner, and are happy in a real Joy, unallay'd with either Sorrow or Repentance.

And as I have just mention'd Needle-work, I shall here embrace the Opportunity of expatiating a little on the Honour which that Employment reflected on the Ladies in former Ages.

We find in History, that *Alexander*, one of the greatest Conquerors that ever was, and *Augustus*, who was Sovereign of the Universe, never thought themselves more agreeably dress'd, than when they were cloathed with such Vestments as were wrought for them by their Mothers, Wives, or Sisters. Christian History likewise furnishes us with a Variety of Examples for our Imitation, which are equally illustrious. The main Point is to apply this Labour, not in trivial Works, but in such as are of real Service. Several Ladies by this means procure themselves every Kind of Furniture (at least some considerable Part of it) for which, with the highest Justice, they meet with universal Applause.

We shall now proceed to that important Branch of Study which regards their domestick Concerns; by which I understand those Cares that more immediately relate to the interior Government of a House; to Expences for Cloaths, Equipages, and Furniture; for the Education and rearing of Children, and for the Wages and Maintenance of Servants. All this is, properly speaking, the Science of the Female Sex. This is the peculiar Employment which Providence has assign'd them, by way of Inheritance; and for the Execution whereof they are naturally better qualified than Men are. 'Tis this makes them truly worthy of our highest Esteem and Applause, when they are so happy as to accomplish all these Duties. Whilst the  
Men

Men are properly employ'd in the Pursuit of their respective Avocations abroad, it is but reasonable that their Wives should undertake these lesser Cares, these little Particulars, that would engross too much of their Husbands Time, and which might be much more usefully employ'd for the Good of the Publick, and the Service of their Country. This æconomical Labour is Part of that Aid and Assistance, which God Almighty was pleas'd to procure for Man, when he conferr'd on him a female Companion; when he declared that it was not good for Man to be alone, and that he would make an Help meet for him.

Now, though this Article has been reserved for the Conclusion, I would not have it, for that Reason, be consider'd as the least essential: For, in my humble Opinion, it is the most important of all, Religion only excepted. Though a young Lady may not be perfectly skill'd in the several Particulars above-mention'd, yet she may be a tender and indulgent Parent; yet she cannot be ignorant of or negligent in any of the Duties here specified, without being deficient in one of her most essential Obligations. Wit and Knowledge are not sufficient to conceal such Imperfections, and are so far from adding a Lustre to the Fair Sex, that they only render them the Objects of Contempt and Ridicule.

From what has been here said Mothers should be sensible, how highly incumbent it is upon them to instruct their Daughters betimes in these domestic Concerns. They themselves may act as Mistresses and Governesses to them, and give them all the Instructions that are necessary on this Occasion.

After they have been taught as much Arithmetick as may suit their Age and Sex, (and a very moderate Proficiency therein will serve their Turn) that is to say, after they have run through the first four Rules, they then should proceed to the practical Part, and be shewn the Method of stating an Account. In this Manner a prudent Mother improves her Children by degrees,  
and



## 12 *The ACCOMPLISH'D HOUSEWIFE,*

and gives them an Insight into the most minute Particulars. She informs them of the various Prices and Goodness of Linens, Stuffs, Silks, Plate, and all other Implements of Household, of what Nature or Kind soever. She never goes out to buy any Commodity, but she takes them along with her. She informs them likewise of the Times and Seasons which are most proper for every Purchase. She instructs them how to make suitable Preparations for any publick Entertainment, and the several Dishes that are most suitable to the various Seasons. She teaches them how to know the Value of each particular Piece of Furniture, proper either for a Person of Quality or a private Family. She informs them of every Circumstance belonging to Farms, which are the most substantial Possessions of great Families; in order to keep their Lands in good Case and Condition, to prevent their being damaged, and, if possible, improve them.

But above all, she inspires a young Lady, who is to live in the World, with the Principles of a prudent noble Oeconomy, equally disdaining a sordid Avarice and a fatal Extravagance. 'Tis this Virtue that preserves the Estates of great Families, and supports them with Honour and Dignity; and 'tis the opposite Extreme that proves their Ruin and Disgrace.

The Instructions proper to be prescribed by a Mother to her Daughter on this Head may be reduced into a very narrow Compass.

In the *first* place, she must teach her to regulate her Expences in proportion to her Income, and never suffer herself to exceed the Bounds of a decent Oeconomy, through Custom, or bad Example.

*Secondly*, Not to purchase any thing of Tradesmen upon Trust, but to pay for every thing with ready Money, as soon as 'tis deliver'd. By this means she may be well assured of being supplied with the best of Goods, and at the most reasonable Rates.

*Thirdly*, To habituate herself to consider, that the compelling Tradesmen to wait for the Payment of their

their Bills, or Servants for their Wages, is not only an Indication of an abject Spirit, but an absolute Act of Injustice. *Tobit* takes care to give his Son the following Lesson of Instruction: *Let not the Wages of any Man, who hath wrought for thee, tarry with thee; but give it him out of hand; for if thou serve God, he will also repay thee.*—The Scriptures, in sundry Places, speak of such Delays as highly criminal; the Cry whereof ascends the Throne of God, and draws down the Divine Vengeance on the Heads of those who are guilty of such cruel Proceedings.

*Fourthly*, To take care that all her Accounts be settled and adjusted every Month, and, without fail, balanced once a Year.

*Fifthly*, Never to leave her Family-Concerns to the Care and Inspection of Servants; since they are too often very thoughtless and remiss, if not absolutely unfaithful.

*Sixthly* and lastly, To set apart privately, at the Head of the Whole, some little Portion for the Poor: For 'tis by Acts of Charity, in proportion to her Income, that every *Woman builds her House*; but the *Foolish* (that is, she that lends nothing to the Lord) pulls it down with her Hands.

Having thus run through a Series of Studies and Exercises proper for young Maidens, I shall lay before them two beautiful Characters, one of an accomplish'd Virgin, and the other of a compleat Housewife, as shining Examples of Virtue and good Manners, by way of Conclusion.

THE  
CHARACTER  
Of the VIRTUOUS and BEAUTIFUL  
*ANTIOPÉ*,  
A LADY of the First Quality :

As it is artfully introduced at the Close of the  
*Twenty-second Book* of the *Adventures* of  
TELEMACHUS, in a private Conference  
between that *young Prince* and his Guardian  
Goddess MINERVA, in the Shape of  
MENTOR.

TELEMACHUS.

Should I conceal from you, O my dear *Mentor*,  
the Love I bear *Antiope*, the Daughter of *Ido-*  
*menus*, my Heart would continually upbraid  
me. What I feel on her Account is not an amorous  
Frenzy ; it is Judgment, it is Esteem, it is Persuasion.  
Oh ! how happy should I be in the passing my Life  
with her ! If ever the Gods restore my Father to me,  
and permit me to chuse a Wife, *Antiope* shall be the  
Person. What in her charms me is her Silence, her  
Modesty, her Reservedness, her assiduous Industry in  
embroidering and working of Wool, her Application  
in

in managing her Father's House since her Mother's Death, her Contempt of gaudy Apparel, her overlooking her own Beauty. When *Idomeneus* commands her to lead up the Dances of the young *Cretan* Maidens to the warbling Flutes, one would take her for a smiling *Venus*, she is attended with so many Graces. When he carries her to hunt with him in the Forest, she looks as majestic, and is as dextrous at handling the Bow, as *Diana* amongst her Nymphs; herself alone does not know it, while all the World admires it. When she enters into the Temples of the Gods, and bears the sacred Offerings on her Head in Baskets, one would think she were the very Deity that inhabits the Temple. With what Awe, with what Devotion have we seen her offer Sacrifices, and avert the Anger of the Gods, when some Crime was to be expiated, or some dreadful Omen was to be deprecated! In short, when one sees her with a Company of her Women, holding in her Hand a golden Needle, one would think *Minerva's* self were descended to Earth in a human Form, to inspire Men with curious Arts. She cheers up others to work; she renders Labour pleasant to them by the Sweetness of her Voice, when she sings the miraculous Stories of the Gods. She surpasses the most exquisite Painting by her delicate Embroideries. Happy the Man whom cheerful *Hymen* shall unite to her! He will have nothing to fear, but to lose her, and survive her. If another should enjoy her, I should pass the rest of my Days in Sorrow and Bitterness; yet I am unwilling to discover my Passion, either to her or to her Father; for I think I ought not to make a Declaration of it to any but you, till *Ulysses*, reinstated on his Throne, gives me his Consent.

## MENTOR.

Oh, *Telamachus*! I approve your Choice. *Antipe* is gentle, plain-hearted, prudent; her Hands despise not Labour; she foresees Things at a great Distance; she provides against Contingencies; she knows how to be

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silent ; she acts regularly without a Hurry ; she is everlastingly employ'd, but never embarrass'd, because she does every thing in due Season ; the good Order of her Father's House is her Glory ; it adds a greater Lustre to her than her very Beauty. Though the Care of all lies upon her, and she is charged with the Burden of reprov'g, refusing, sparing, (Things that make all other Women hated) she has acquired the Love of all the Household ; and this, because they find not in her either Passion, Conceitedness, Levity, or Humour, as in other Women. With the single Glance of her Eye they know her Meaning, and are afraid to displease her. The Orders she gives are plain ; she commands nothing but what may be perform'd ; she reprov'es with Kindness, and even amidst her Reprehensions she finds Room to give Encouragement to do better. Her Father's Heart reposes itself upon her, as a Traveller, fainting under the Sun's sultry Rays, reposes himself upon the tender Grass, beneath a shady Tree.

*Antiope*, O *Telemachus*, is a Treasure worthy to be sought for, even in the most remote Regions : Her Mind is never trimm'd, any more than her Body, with vain gaudy Ornaments ; her Fancy, though full of Life, is restrain'd by her Discretion ; she never speaks but when there is an absolute Occasion ; and when she opens her Mouth, soft Persuasion and genuine Graces flow from her Lips. The Moment she begins, every body is silent, which throws a bashful Confusion into her Face ; she could find in her Heart to suppress what she was about to say, when she perceives she is so attentively listen'd to. You may remember, O *Telemachus*, when her Father one Day made her come in, how she appeared with her Eyes cast down, cover'd with a large Veil, and spoke no more than just enough to moderate the Anger of *Idomeneus*, who was just going to inflict a rigorous Punishment on one of his Slaves. At first she took part with him in his Troubles ; then she calm'd him ; at last she intimated to him what might be alledged in Excuse of the poor Wretch,  
and



and without letting the King know that he was transported beyond due Bounds, she inspired into him Sentiments of Justice and Compassion. *Thetis*, when she soothes old *Nereus*, does not appease with more Sweetness the raging Billows. Thus *Antiope*, without assuming any Authority, and without taking Advantage of her Charms, will one Day manage the Heart of a Husband, as she now touches her Lute, when she would draw from it the most melting Sounds. Once again, I tell you, *Telemachus*, your Love for her is well grounded; the Gods design her for you; you love her with a rational Affection, but you must wait till *Ulysses* grants her to you. I commend you for not having discover'd your Sentiments to her; but know, that if you had taken any By-Methods to let her know your Designs, she would have rejected them, and ceased to have a Value for you; she will never promise herself to any one, but will leave herself to be disposed of by her Father. She will never take for her Spouse a Man that does not fear the Gods, and who does not acquit himself of all the Duties that are incumbent upon him. Come, let us go, *Telemachus*, let us go to *Ithaca*; there remains now nothing more for me to do but to bring you to your Father, and to put you into a Condition to obtain a Bride worthy of the Golden Age. Were she a Shepherdess on the frosty Mount *Algidus*, as she is the Daughter of the King of *Salentum*, you would be the happiest of Men in the Enjoyment of her.

Though this beautiful Picture, Ladies, was drawn for your Imitation, by the exquisite Pencil of the late celebrated Archbishop of *Cambray*; that which I now propose to present to your View was touch'd up by a much abler Hand, and no less than the wisest of Kings, the great *Solomon* himself:

THE  
Praise *and* Properties  
OF A  
GOOD WIFE.

PROV. XXXI. from Ver. 10. to the End.

Verse 10. *WHO can find a virtuous Woman? for her Price is far above Rubies.*

11. *The Heart of her Husband doth safely trust in her, so that he shall have no need of Spoil.*

12. *She will do him Good, and not Evil, all the Days of her Life.*

13. *She seeketh Wool and Flax, and worketh willingly with her Hands.*

14. *She is like the Merchants Ships, she bringeth her Food from afar.*

15. *She riseth also while it is yet Night, and giveth Meat to her Household, and a Portion to her Maidens.*

16. *She considereth a Field, and buyeth it: With the Fruit of her Hands she planteth a Vineyard.*

17. *She girdeth her Loins with Strength, and strengtheneth her Arms.*

18. *She perceiveth that her Merchandise is good: Her Candle goeth not out by Night.*

19. *She layeth her Hands to the Spindle, and her Hands hold the Distaff.*

20. *She*

20. *She stretcheth out her Hand to the Poor; yea, she reacheth forth her Hands to the Needy.*

21. *She is not afraid of the Snow for her Household, for all her Household are cloathed with Scarlet.*

22. *She maketh herself Coverings of Tapestry; her Cloathing is Silk and Purple.*

23. *Her Husband is known in the Gates, when he sitteth among the Elders of the Land.*

24. *She maketh fine Linen and selleth it, and delivereth Girdles to the Merchants.*

25. *Strength and Honour are her Cloathing, and she shall rejoice in Time to come.*

26. *She openeth her Mouth with Wisdom, and in her Tongue is the Law of Kindness.*

27. *She looketh well to the Ways of her Household, and eateth not the Bread of Idleness.*

28. *Her Children arise up, and call her blessed; her Husband also, and he praiseth her.*

29. *Many Daughters have done virtuously, but thou excellest them all.*

30. *Favour is deceitful, and Beauty is vain; but a Woman that feareth the Lord, she shall be praised.*

31. *Give her of the Fruit of her Hands, and let her own Works praise her in the Gates.*

Thus far the inspired Penman; and though no Portrait can possibly be set in so fair and advantageous a Light, yet, for the Amusement of my gayer Readers, I beg leave to introduce a Paraphrase on the preceding Character in easy Verse, since 'tis executed, as I humbly conceive, in such a Taste as may stand the Test of the most ill-natur'd Critick.

# SOLOMON'S GOOD WIFE.

I.

**V**AIN are the most of Womankind?  
A virtuous Consort who can find?  
In real Worth she far exceeds  
The richest Gems that INDIA breeds.

II.

Her Husband's Heart in her confides,  
Nor she that Confidence derides;  
His Honour seeking all her Days,  
Her plighted Faith she ne'er betrays.

III.

With Flax or Wool before her spread  
She draws herself the twisted Thread:  
Her Hands are harden'd at the Wheel,  
The Distaff, and the loaded Reel.

IV.

The Field her slothful Neighbours sold  
Is hers, with Sums of labour'd Gold:  
She plants a Vineyard on the Spot;  
With what superfluous she has got.

V.

The full-ripe Grape she tastes at length,  
And girds her Loins afresh with Strength.  
Confirm'd in her industrious Way,  
Her Candle lengthens out the Day,

VI.

Before the Sun she leaves her Bed,  
And thus prepares her Household-Bread:  
Friends, Husband, Children, Servants share  
The Product of her early Care.

VII.

Like those who dare the stormy Seas,  
She loaths the Food obtain'd with Ease.  
Her Hands are open to the Poor,  
Who go exulting from her Door.

VIII.

With double Cloathing she defends  
Herself and hers, when Snow descends:  
In Silk and Purple she appears,  
And each Domestic Scarlet wears.

IX.

A Price she of the Merchant takes,  
For Linen which her Leisure makes.  
Her Works are known to distant Shores,  
Where Want or Avarice explores.

X.

Worth so conspicuous, so ador'd,  
Reflects a Lustre on her Lord,  
Who sits rever'd among the Great,  
And shines an Elder at the Gate.

XI.

Her Words are all with Wisdom fraught,  
And Counsel flows from ev'ry Thought.  
Her Honours with her Years increase;  
Her last—are Days of Joy and Peace.

XII.



XII.

Like a well-order'd State is seen  
Her little Household, she the Queen :  
In decent Pomp with Rev'rence drest,  
Her Children rise, and call her blest.

XIII.

But chief, her dearest, tend'rest Part,  
Who best can judge her inmost Heart ;  
He too, with Rapture in his Voice,  
Applauds the Object of his Choice.

XIV.

With fervent Soul he often says,  
*Though many Daughters merit Praise,*  
*The most distinguish'd you excel*  
*In ev'ry Art of acting well.*

XV.

The fading Beauties of a Face  
May fail, and ev'ry outward Grace ;  
But she who fears the Lord shall still  
Enjoy her Husband's best Good-Will.

XVI.

With gentle Words he bids her take  
The Plenty which her Fingers make ;  
And, while the Virtuôus spread her Name,  
Confirms the just Report of Fame.

I have nothing farther now to add, but my sincerest  
Wishes that all my FAIR READERS, inspired by a ge-  
nerous Emulation, may endeavour to copy after these  
bright Originals, and in Time merit the same just  
Encomiums.

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A SHORT  
E S S A Y  
ON THE  
POWER OF LETTERS,  
By way of INTRODUCTION  
To the Subsequent TREATISE on the  
USE of the PEN.

**I**T is a very obvious, but just Observation, that whatever is grown into a Habit becomes, as it were, natural to us, and a Part of our very Being. By this means we are too apt to undervalue the Blessings we enjoy, and look on them as Things only of course; and never miss, or feel the Want of them, be they never so precious, till they are taken from us. Thus there are very few, who reflect with Gratitude or Concern on that inestimable Blessing the Light of the Sun, because they have been accusom'd to it, and 'tis nothing more than what they daily expect; but should a total Eclipse, or some more than common Darknes happen, then, and not till then, would they be sensible of the Misfortune, and bemoan the Loss. Thus likewise the Invention of LETTERS, or the *Art of Writing*, by being so daily practised amongst us, is so

so little regarded, that not only the Inventor, but even the Nation or People among whom it was first found out, is scarce known, or so much as enquired after. And yet what can be more wonderful, what more incomprehensible to human Reason, than that four and twenty Characters, which bear no Affinity to, or have the least Resemblance of those Sounds which they represent, should, by their artful and various Arrangement, serve to convey all the Ideas that the most fruitful Imagination can possibly devise? 'Tis the Familiarity, contracted from our Infancy, with these Characters, that has diminish'd, or rather prevented that Surprize which they would otherwise have created. They have had a quite different Effect, however, upon those Nations among whom they have been long unknown. The *Mexicans*, who, before the Conquest of their Country by *Cortez*, were utterly unacquainted with them, observing that the *Spaniards* kept up a Correspondence with one another by virtue only of a Slip of Paper, were so astonish'd that they concluded they were either Gods or infernal Spirits. And I remember I have read in some Historian (no great matter who) the following innocent little Tale, which perhaps may be no disagreeable Amusement to my female Readers.

“ Once on a time, an *Indian* Slave was sent cross  
 “ the Country by an *European* Merchant, with a *Letter*  
 “ and a *Present* to a particular Friend, of a Basket  
 “ of Fruit. As he was upon the Road, and no Soul  
 “ near him, and as the Fruit was very tempting, he  
 “ thought he might very safely, and without the least  
 “ Danger of a Discovery, make free with it. The  
 “ Gentleman receiving the Letter, without the Fruit,  
 “ soon surmised by what means they miscarried, and  
 “ did not fail, in his Answer, to acquaint the *Indian's*  
 “ Master with the Grounds of his Suspicion. Upon  
 “ perusal, he instantly order'd the dainty-mouth'd  
 “ Slave to be severely horse-whipp'd. Upon this the  
 “ poor Fellow took it for granted that the *Letter* was  
 “ some

“ some officious, Mischief-making, Tale-bearing Superintendant, placed by his watchful Master as a Spy over him; and consequently resolved to be more upon his Guard, if ever he should happen to be sent on such another Errand. It was not long before the *Indian* was dispatch'd a second time, with another Basket, and another Paper-Spy. The Way was long and tedious, the Weather sultry-hot, and the Fruit still more alluring than the former. The Slave, imagining he could now shew his trouble-some Overseer, the *Letter*, a sly Trick, hid it, with a world of Care and Precaution, under a large Heap of Stones, whilst he gratified a dainty Tooth; and having eat his Fill without the least Terror or Reluctance, removed the Rubbish, took it up again; and with a Smile pursued his Journey. How great, however, was his Astonishment, when upon his Return home, contrary to his Expectations, a more severe Bastinado than the former convinced him in the most feeling Manner, that notwithstanding all his artful Endeavours to cloak his Roguery, the Plot was all discover'd! Confounded and surpris'd, he thought no otherwise than that he had fallen in to the Hands of a Brace of Conjurers, and that both his Master and his Correspondent dealt with the Devil; it being above his narrow Capacity to comprehend how it was possible for Words to be express'd by Characters.”

Though this short Story may to some, perhaps, seem a little too ludicrous, yet I cannot think it either trivial or impertinent, since it is an incontestable Proof of the surprising Power of Letters, or, in other Terms, the important Advantages that arise from the Art of Writing.

As to the Use of the PEN, and its peculiar Qualities, they are so well known, that a few cursory Reflections only will doubtless be sufficient. “ By Writing, our Ideas, which otherwise would either die or perish with us, or be weaken'd and alter'd by

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“ Tradition, are handed down from Age to Age, survive the most lasting Monuments, and are preserv'd to the greatest Length of Time. By *Writing*, Trade and Commerce, is extended, and a Correspondence kept up with the most distant Countries: We converse with the greatest Men of all Nations and Ages, calling them in a manner out of their Graves, to inform and advise us. By *Writing*, a Man, as he sits by his Fire-side, can be in Company, and hold a Discourse with his Friends and Acquaintance, however scatter'd and dispersed throughout the whole Face of the Earth; and a Prince, without stepping out of his Closet, can animate and give Warmth to a Commander that freezes under the Pole, and on the same Day cheer another that is fainting under the scorching Heat of the Line. He delineates his Thought, and in an Instant, without giving himself any farther Trouble, it crosses over Sea and Land, goes unknown through a thousand Hands, and delivers his Orders, and utters his Instructions to those that are some Thousands of Miles distant from him. By *Writing*, Religion and Morality, Arts and Sciences, Works of Humour and Instruction, are propagated among Mankind, and transmitted to Posterity. In a Word, *Writing* is the Gate or Entrance to every Branch of polite Literature;” and as such, we flatter ourselves that a succinct Account of its Origin and Invention will be thought no forced or impertinent Introduction to the subsequent Essays, which are peculiarly calculated for rendering the Benefits of this Art still more diffusive, and an acceptable Service to the Fair Sex.

*Plato* then, and *Tully* after him, ascribe it to the Supreme Being, as judging it above the Reach of human Capacity; so surprising it seem'd to them, that by the Help of a few Characters the various Sounds of Words should be reduced to Shape, and the Cognizances of the Ear become subject to the Eye. We should readily acquiesce and agree to what those great Men



Men have so peremptorily asserted, did they mean no more than that God is the *First Cause* of *This*, as well as every thing else that is great and good, or advantageous to Mankind. If, however, we may be allow'd to judge from Experience, we shall find that some second Cause has been constantly employ'd by the Supreme Agent for the Invention of most Things which are universally useful. Industry, prompted by Necessity, may justly be look'd upon as the Mother of all the Arts. Love of Fame, indeed, or some other favourite Passion, might step in afterwards, and lay claim to some Share in the important and laudable Undertaking. And we imagine, though with Submission however to superior Judgments, that MAN, without any immediate Inspiration, is the Author of Writing; but who that happy Man was, or in what happy Country born, is what we are at a loss to determine. Some, 'tis true, insist, but with what Grounds for their Assurance we know not, that it was communicated to the *Assyrians* by *Rhadamanthus*, to the *Egyptians* by *Memon*, to the *Phrygians* by *Hercules*, and to the *Italians* by *Carmenta*; and were a Native of *Ireland* or *Wales* to assist at the grand Debate, *St. Patrick* and *St. David* would make no inconsiderable Figure in the Council.

The *Jewish* Rabbies tell us very gravely, among the rest of their learned *Reveries*, that the *Cloud*, as they call it, of *Letters*, together with the *Rainbow*, and *Aaron's Rod*, were created on the Evening of the *Sabbath*. And one of these Worthies has been so good as to inform the World, that *Adam* was the *first Rabbi*, as well as the *first Man*; and that he wrote a very curious Book, in which was contain'd an exact and accurate History of the Creation; a Work superior to all others for its Use and Antiquity, which, had it not been unhappily lost, had employ'd an infinite Number of Commentators to enlarge upon and explain it: A Loss which can never be repair'd, or sufficiently lamented!

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But to be serious. The only Reason of any Weight, in favour of *Adam*, or indeed any of the *Antediluvians*, is this, that it is very improbable that Men, who had Leisure enough, and were bless'd with an extraordinary Length of Life, should not hit upon some proper Means, whereby to transmit their Inventions and Lessons of Instruction down to Posterity: But, if we would sit down, and give ourselves Time to reflect and duly weigh these Things, it would, in our humble Opinion, rather appear, that their leisure Hours must have been principally employ'd in Things absolutely necessary, such as erecting for themselves commodious Habitations, manuring their Grounds, or stocking their Gardens with a Variety of Fruits and Flowers. Moreover, their long Lives, together with their making all use of but one and the same Language, and forming but one, or but a few Families, that kept pretty close together, made the Want of Characters to communicate their Thoughts not easily to be perceiv'd; especially since oral Tradition might, without any great Inconvenience, be preserved amongst them through so small a Number of Generations: For during the Space of 1651 Years there were but nine Generations; and *Noah*, the youngest of the Patriarchs before the Flood, might have seen and conversed with *Enoch*, *Adam's* Grandson: So that we must go lower for our intended Discovery. There are some Authors who maintain that *Abraham*, and others that *Moses*, or one of the *Hebrews*, was the Inventor of this most excellent Art: As there is not, however, the least Grounds for, or the least Hint in favour of such a Conjecture in *Holy Writ*, we must beg the Indulgence of deviating from their Opinion.

The *Affyrians* or *Babylonians* lay the next Claim to that Honour. It is alledged, in their behalf, that they were acquainted with *Astronomy* long before any other Nation; a Science they could not well practise without the Knowledge of *Letters*: And it is farther urged, that the astronomical Observations, preserved by

by the *Chaldeans* at *Babylon*, and sent to *Aristotle* by *Callisthenes*, who accompanied *Alexander* the Great in his Conquest of *Affyria*, began so high as 1903 Years before that Expedition, that is to say, in the Year of the World 1770, or 114 Years after the Flood. For this, however, we have only *Simplicius's* Word, which, in so dubious a Case, cannot so well be relied on. Besides, among so learned a Body as the *Chaldæes*, Figures and Numbers alone, join'd with their Instructions by Word of Mouth, were sufficient to preserve their Observations. All such as have any Notion of those Sciences, which bear a near Affinity to the Mathematicks, very well know, that they require less Writing than any other; and we have been credibly inform'd, that an *Englishman*, well vers'd in those Studies, made himself Master of M. *L'Hopital's* Conic Sections by the Help of the Schemes: some considerable Time before that Work was translated, without understanding scarce a Word of the *French* Language.

It may be farther added, that upon a strict Enquiry, it will be found, that the *Affyrians* in general were but little given to Speculation; they were rather of a turbulent Nature, and of a military Genius, bent upon Spoil and Conquest; and for the generality involv'd in civil Commotions. Their Kings, who were remarkably fond of absolute Power, and but very seldom consulted the Good of their Subjects, following the Example of *Nimrod* or *Ninus*, the first Founder of their Empire, made their Glory consist, rather in extending their Territories, and making Havock, without Mercy, of their Fellow-Creatures, than in governing with Justice and Moderation, or being the Patrons or Protectors of polite Learning. Such amongst them as had Courage and Understanding employ'd both in a bad Cause. The rest sunk in Indolence and Ease, like a *Turkish* Sultan in his Seraglio, devoted their whole Lives to their Pleasures and the Gratification of all their sensual Appetites: And in case they did encourage their *Magi*, or Astronomers, in the

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Study of the Heavens, this was the Result only of a superstitious Belief that they could read in the Stars the good or bad Success of their Undertakings, or from the political Use which they sometimes made of their Predictions. Now, unless the Advocates for the *Affyrians* have some stronger Arguments to advance on their Side, they may throw up their Brief, and dismiss their Clients.

Next come the *Phœnicians*, usher'd in by a numerous \* Crowd of Greek and Latin Authors, and among others *Lucan*; Witness the following beautiful Passage in his *Pharsalia*.

*Phœnices primi, famæ si creditur, ausi  
Mansuram rudibus Vocem signare figuris.*

Thus paraphrastically translated by the late ingenious Mr. Rowe.

*Phœnicians* first, if ancient Fame be true,  
The sacred Mystery of Letters knew;  
They first by Sound, in various Lines design'd,  
Express'd the Meaning of the thinking Mind;  
The Pow'r of Words by Figures rude convey'd,  
And useful Science everlasting made.

Without troubling the Reader, however, with any needless Quotations, we think we may venture to affirm, that the most that can be prov'd from what has been produced, amounts but to this, that one *Cadmus*, a *Phœnician*, was the first that brought written Characters into *Greece*. Now to conclude from thence, that he was the Inventor of them, is as childish an Argument, as that of a little Master or Miss would be, were they positively to assert that the Origin of Letters was owing to their good old Governess, because she was the first that ever instructed them in their Hornbook and Primmer.

The last I shall mention (and I am afraid I have trespass'd too much already upon the Patience of my Female Readers) are the *Egyptians*, from whom, as

\* *Pliny, 2. Curtius, Critias, Plutarch, &c.*

far as we can gather from the Records of those ancient and fabulous Times, all Nations have borrow'd whatever is reckon'd agreeable or advantageous, either in publick or private Life.

That wise People, as it plainly appears both from \* sacred and profane Writers, did not boast of this Antiquity without Foundation. By Antiquity we mean, that they were the First, or at least One of the first, that incorporated or join'd in a large Body for their mutual Safeguard and Support. The natural Situation of the Country in which they found themselves, or made choice of, was extremely proper for such an Undertaking. It was prodigiously fruitful; and the Neighbourhood both of the *Red-Sea* and the *Mediterranean*, the River *Nile* that cross'd it, from South to North, in its utmost Extent, as well as the artificial Channels that were dug on purpose to receive and distribute its Waters, made all manner of Commerce and Inter-course very speedy and easy; the *Isthmus* of *Suez* only excepted, which was not at all difficult to be guarded, the two Seas just beforemention'd, together with the Deserts of *Lybia* and the *Ethiopian* Sands, surrounding it on all Sides, and securing it from any sudden Invasion.

The Overflowing of the *Nile*, which overturn'd the Boundaries and Land-marks in Use among the *Egyptians* in ruder Ages, made it absolutely necessary for them to find out just and exact Measures, in order that one Man might distinguish his own Property or Inheritance from another, after the Waters were abated. These were the first Beginnings of Geometry, that sure and unerring Guide to almost all other Arts and Sciences; and this, together with their living under an open and clear Sky, in a flat champion Country, where no Hills nor Woods intercepted the Sight, soon brought them acquainted with Astronomy, in which they very early made a surprising Progress. And if this were the Place,

\* The Pentateuch, *Diod. Siculus, Pausanias, &c.*



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it might be prov'd, that the *Chaldeans* in *Babylon* were Colonies of the *Egyptians*, and that they became \* famous in Astronomy, having learn'd it from the *Egyptian* Priests; who in the Beginning of the Reign of *Nabonassar*, King of *Babylon*, about which Time the *Ethiopians* under *Sabacon* invaded *Egypt*, fled from him to *Babylon*, carried thither the *Egyptian* Year of 365 Days, and founded the *Æra* of *Nabonassar*, dating it from the first Year of that King's Reign †. Add to this, the Wisdom of their Laws, and the excellent Constitution of their Government, and none need be surpriz'd at their being some Centuries before-hand in the Knowledge of all the Arts of Peace. Witness only, to omit a thousand other Instances, those stupendous Pyramids which are still to this Day not only the Wonder of every gazing Traveller, but of the most distinguishing and critical Observer.

Their great Application to Learning soon prompted them to find out some certain Characters to preserve and promote it. The first they made use of, as being the most obvious and natural, were *Hieroglyphicks*, or such Figures of Birds, Beasts, and other Animals, as they proposed to speak of, or that resembled most the Thoughts they were inclin'd to delineate. This, at the same Time, was, doubtless, a very difficult and laborious, as well as a very imperfect Way. For first, in order to write, a Man must have had a tolerable Idea of Drawing; then for a Discourse of any Length, not to mention the Impossibility of describing the little Connexions of Speech, or of giving the Picture of an Adverb or a Conjunction, a vast Number of Characters, or various Representations must needs have been requisite in a Language, wherein so many different Subjects were to be treated of. So that to make one's self Master of *Reading* among them must needs take up a great deal of Time; and 'tis to be supposed that it was

\* *Diod. Siculus*, l. 1. p. 51. *Joseph. Antiq.* l. 1. 4.

† *Newton's Chronol.* p. 25.

with them, as it is at present with the *Chinese*; where a Man that knows all his Letters, is reckon'd to have more than a moderate Share of Learning.

As all Arts, however, are improv'd and brought to Perfection by Time, so it is easy to imagine this of Writing was the same. Experience soon taught the *Egyptians* the Inconveniency of their *Hieroglyphicks*, and Patience and Labour the Use of Characters, both less numerous and more plain and easy. So their *Hieroglyphicks* were then set aside, except only amongst the Priests, who still continued to hide under them the Mysteries, or rather the Absurdities of their Religion. This may be deduced partly from History, and partly from Conjecture; of the Probability whereof we must leave the Reader to determine. What seems to strengthen the Articles above advanced upon this Topic is, that the ancient *Egyptian* Letters were not unlike some of the favourite *Hieroglyphicks*, which they first made use of; and one may distinguish in the Shape of some of these Letters, something that resembles the Head of an *Ibis*, an *Ox*, a *Hawk*, and other consecrated Animals of *Egypt*. Now since the *Egyptians* were undoubtedly the first that made use of *Hieroglyphicks*, or emblematical Representations; since their Application to Learning, and their fond Desire of preserving the History of their Country, made them very sensible of the want of more easy and more compleat Characters, is it not highly reasonable to suppose, that they were really the Inventors of such Characters, that is, Letters.

The *Hebrews* afterwards coming into *Egypt*, where they remain'd fix'd and settled for some Generations, had Opportunities enough, during so long a Time, of improving themselves in most of those Arts that flourish'd there; and *Moses* in particular, we are told, \* *was learned in all the Wisdom of the Egyptians*. So that no Question can be made of their attaining so useful

\* Acts vii, 22.

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and necessary a Knowledge as that of Letters, the first of all, and as an Introduction to the rest. It is very remarkable, that there are not the least Footsteps of Writing among the *Jews*, nor the least Hint concerning it in *Holy Writ*, till the Time of *Moses*, that is, till they had resided for some considerable Time in *Egypt*. For the Book of the Wars of God, quoted in Scripture, was written, beyond all Dispute, during their sojourning in that Country; and in all probability it describ'd some military Expedition or Exploit belonging to that Part of History, whereof there is no Account given in *Sacred Writ*, and included that Space of Time which was spent between the Death of *Joseph* and the Birth of *Moses*. Had *Adam*, had *Noah*, had *Abraham*, had the Inhabitants, in short, of *Chaldea* or *Affyria*, where that Patriarch was born and educated, discover'd the Art of Writing, some mention would, doubtless, have been made of it in Scripture before *Moses*. Can we imagine that the Wills and Prophecies of the Patriarchs would have been made by Word of Mouth only? Would their History and Religion have been only deliver'd down by Tradition? Would their Contracts and Alliances have been confirm'd and ratified no otherwise than by Heaps of Stones? Can it be thought, that they would have had no monumental Inscriptions to preserve the Memories of their Dead, or to ascertain the Truth of past Events? Had they been acquainted with Letters or the Art of Writing, would they not have set down some of the most remarkable Occurrences of their own Time? Would not *Moses* have referr'd to such ancient, such authentic Memoirs? Yes surely! And their not having done it, is a strong Evidence that it was not in their Power.

From these Considerations I think it plainly appears, that the *Egyptians* instructed the *Hebrews* (who, by the bye, were wholly employ'd before in tending their Flocks) in most Arts, but more especially in this of Writing.

The

The *Israelites* being put into possession of the Land of *Canaan*, or *Palestine*, might communicate it to their nearest Neighbours, the *Phœnicians*, or *Tyrians*; unless we suppose that this People, who drove the most considerable Trade of any at that Time, and sent Ships to all Parts of the then known World, learnt it themselves of the *Egyptians*, from whom they were at a very inconsiderable Distance, especially by Sea, and with whom, for some Time, they were very closely united; these latter being thought to have given them some Port or Harbour upon the *Red Sea* to enable them the better to carry on their Traffick. But be that as it will, the *Phœnicians*, together with their Commerce, carried Letters into *Greece*. Hence arose the celebrated Story of *Cadmus*, whom the Poets have dress'd up in their Fictions as a Dragon-killing romantic Hero; though ten to one, if the Truth was well known, he would prove to be no more than the Master of some *Phœnician* Merchant-man, or at best the Captain of a *Tyrian* Privateer. The *Greek* Colonies in *Italy* instructed the *Romans* in this Art, and from these three Nations, I mean the *Phœnicians*, *Greeks*, and *Romans*, at different Times, and in different Parts, the rest of Mankind have learnt the Use of Letters.

Now if we will but consider with some little Attention what has been said upon this Topick, it will easily be discern'd, that those who were the first civiliz'd, and cultivated with Success the liberal Arts, were likewise the first who discover'd *That*, without which the rest of their Discoveries could hardly have been preserv'd, or imparted to others; that from rude Beginnings they brought it at last to a great Perfection; and that the People who were selected to maintain and keep the true Religion intire and uncorrupted, and whose extensive Trade and universal Correspondence render'd them the fittest to spread and diffuse thro' all Parts so beneficial an Invention, were the first that receiv'd it at the Spring-head, that is, in other Terms, from the Inventors themselves.

These

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These, I presume, will be found on the strictest Enquiry, to be the second Causes which Providence has thought fit to make use of to communicate so useful an Art, and to bestow so great, so inestimable a Blessing on the human Species.

*On the ART of WRITING.*

**A**S by Words we convey our Thoughts to one another, so by Writing we represent to the Eye those Words which we pronounce. The Tongue and the Pen are mutual Assistants to each other. For we write what we speak, and speak what we write.

PENMANSHIP, is the Life and Soul of Commerce and Correspondence: By the Practice of it we manage our Affairs at the greatest Distance, and with all the Secrecy and Satisfaction imaginable. It is the Messenger of the Thoughts, and the Key to the liberal Arts and Sciences. Speaking, in short, is vocal Thought only; Thinking is nothing more than silent Speech; but Writing is the Image, or Character of them both.

We hope the following Poetical Encomiums on the Use of the Pen will be thought no disagreeable Amusement, and a natural Introduction to this Branch of our present Undertaking.

*On Epistolary Writing.*

**B**lest be the Man! his Memory at least,  
Who found the Art, thus to unfold his Breast;  
And taught succeeding Times an easy Way,  
Their secret Thoughts by LETTERS to convey;  
To baffle Absence, and secure Delight,  
Which, till that Time, was limited to Sight;  
The parting Farewel spoke the last Adieu,  
The less'ning Distance past, then Loss of View;

The



The Friend was gone, which some kind Moments gave,  
And Absence separated, like the Grave.

When for a Wife the youthful Patriarch sent,  
The Camels, Jewels, and the Steward went,  
And wealthy Equipage, tho' grave and slow,  
But not a Line, that might the Lover show.  
\* The Ring and Bracelets woo'd her Hands and Arms;  
But had she known of melting Words the Charms  
That under secret Seals in Ambush lie,  
To catch the Soul when drawn into the Eye,  
The fair *Affyrian* had not took his Guide,  
Nor her soft Heart in Chains of Pearl been ty'd.

Hail mystic ART! which Men like Angels taught  
To speak to Eyes, and paint unbody'd Thought!  
Tho' Deaf and Dumb, blest Skill, reliev'd by Thee,  
We make one Sense perform the Task of three.  
We see, we hear, we touch the Head and Heart,  
And take, or give, what each but yields in part.  
With the hard Laws of Distance we dispense  
And without Sound, apart, commune in Sense;  
View tho' confin'd, nay rule this Earthly Ball,  
And travel o'er the wide expanded All.  
Dead Letters, thus with living Notions fraught,  
Prove to the Soul the Telescopes of Thought;  
To mortal Life a deathless Witness give;  
And bid all Deeds and Titles last and live.  
In scanty Life, Eternity we taste:  
View the first Ages, and inform the last.  
Arts, Hist'ry, Laws, we purchase with a Look,  
And keep like Fate all Nature in a Book.

### *Instructions for holding the PEN.*

1. **H**OLD your Pen with the *Thumb* and *two first Fingers* of your *Right Hand*, so as that your second Finger's End may first reach to the upper Part

\* Gen. xxiv. 53.

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of the Hollow or Scoop of your Pen; and that your Pen may rest on that Side of your second Finger, (near the Nail) which is next your first Finger.

2. Your *first Finger's End* must reach just as low as the Top of the Nail of your second Finger, and lay hold or press on that Part of the Barrel of the Pen, which is next your second Finger.

3. Your Thumb (almost extended strait) must lay hold or press on that Side of the Barrel of the Pen that is next it, and will then reach to right against the Top of the Nail of your first Finger.

4. Your Pen and Hand thus ordered, *Your Pen will be held on the Right Side of it*, (almost under the Barrel) *by the End of your second Finger near its Nail*.

5. On the Right Side (almost on the Back of the Barrel) it will be held by *That Part of your first Finger, which is nearest your second Finger*.

6. On the *left Side* (about an Inch and a Quarter from the Point of the Nib) it will be held *by the Ball of the End of your Thumb*, traversing slant-wise opposite to the End of your Thumb-Nail: And the *feather'd Part* of your Pen will pass *between the upper Joint of your first Finger*; and the Hollow, Scoop, or Opening of your Pen, will be hid from your Sight.

7. The Hollow (or Palm) of your Hand, will be almost directly against your Paper.

8. Your *third Finger* must bear upon your little Finger, near its End; but it must be brought more inward (or nearer your Left Hand) than your little Finger.

9. Your *little Finger* must bear on your Paper with that Joint of it which is next the Nail.

10. The *Ball of your Right Hand* (near your Wrist) must not (nor any Part of your Hand, but the before-mention'd Joint of your little Finger) touch the Paper.

11. Your Pen and Hand ordered according to these Directions, you will find *the Paper and Desk*, on which you write, will be *borne on* by nothing else but the *Nib of your Pen*, the *lowermost Joint of your little Finger*.

ger, that *Part of your right Arm* which is between your Wrist and Elbow, and by the *Thumb, Fingers, and Part of the Arm*, near the Elbow of your *Left Hand*; on which (and the Seat you sit on), the Weight of your Body should rest.

*The Position of the Body, Desk, Seat, and Book, or Paper, when you sit at Writing.*

1. Let the *Height of the Flat of your Desk*, whereon you lay your Book or Paper, be about *two Foot three Quarters* from the Ground; the *Height of your Seat one Foot three Quarters*; let your Seat's *Edge* be distant from the *Edge of the Desk* (which comes next your Body) *half a Foot*.

2. Let the *Room* for your *Knees and Legs* to come under the Desk be *one Foot*.

3. Lay your *Book or Paper*, on which you write, *strait before you*.

4. Let the *Elbow of your Right Arm* be distant from your Side *about four Inches*.

5. Let your *Body* be (nearly) *upright* and right against your *Book or Paper*; and if you suffer any Part of it to touch the *Edge of the Desk* (which it is best to avoid if you can) let it be but slightly.

6. Let the *Weight of your Body* rest on your *Seat and Left Arm*; and *hold your Paper*, on which you write, fast down with the *Thumb and four Fingers of your Left-Hand*.

We shall now proceed to give our Fair Readers some proper Directions for writing the Round-Hand, that being the most usual in all Business, the *Italian* being justly exploded, as neither so beautiful nor fit for Dispatch.

The principal Things to be aim'd at, in order to write well, are these two: *First*, to get an exact Idea of a good Letter, which is done by frequent and nice Observation of a correct Copy. The other is, to get such a Command of Hand, as to be able to express with the Pen, that Idea upon the Paper which is at-

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tain'd by constant and careful Practice after the best Examples; the Learner being first inform'd of the most necessary Things to be observ'd in her Practice.

In order therefore to your future Improvement, I shall first shew wherein the Beauty of a masterly Performance principally consists.

1. The essential Properties of a good Piece of Writing are a due Proportion of Characters throughout the Whole; a just Distance between the Letters themselves, as well as the Words; with a natural Leaning, or Inclination of the Letters one to another; a clean smooth Stroke, perform'd with a masterly Boldness and Freedom, without which the most regular Piece is like a dead Corps, whose Features, though they may be exact in Symmetry, yet want that Spirit, which only can render it an Object both valuable and delightful.

The Proportion of the several Letters are regulated by the *o* and *n*, therefore let the making of them be first carefully practised, and then the other Letters which depend upon them, all which must be of the same Width and Fullness of Stroke as they are of.

Let all Strokes, which are the constituent Parts of a Letter (or as some call them the *Body Strokes*) be made with the Full of the Pen, and of the same Thickness one with another, as near as may be.

Let all Strokes, which join the constituent Parts of Letters, or the Letters themselves together, be made with the Right-Hand Corner of the Pen, and as fine as possible; turn not your Pen, neither alter the Position of your Hand, but let it move with a steady easy Motion, and perform every Letter without Catchings, and convulsive Flutterings.

Let all the Letters, which have not Stems above or below the Line, be even at Top and Bottom. Let those which have Stems above or below the other Letters, be equal to twice the Height of those without Stems, except the *t*.

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Let



*Specimens*  
OF THE  
*Round Hand*

---

Small Letters.

*abcdefghijklmnopghijklm  
nopqrstuvwxyz*

---

Capitals.

*A B C D E F G H I  
K L M N O P Q R  
S T U V W X Y Z*

---

*Immodest Words admit of no Defence  
For Want of Decency is Want of Sense*

---

*I II III IV V VI VII VIII IX X*

# Specimens

OF THE

## Italian Hand

### Small Letters.

a b c d e f o s s g b h i j k l l m n  
p q r r s t t u v w x x y y z z

### Capitals.

A B C D E F G H I J  
K L M N O P Q R S  
T U V W X Y Z

No Minutes surely bring us more Content,  
Than those in pleasing, useful, Study, spent.

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Let the Capitals be equal to twice the Height of such Letters as have no Stems.

Let the Distance between Words be double to that between the Letters.

Let the Lines be of such a Distance from each other, that the Stems of the Letters may not interfere one with another; to prevent which, they must be something more than twice the Length of the Letter / asunder, which is equal to the Height of the Capital Letters.

In order to make your Hand-Writing legible, use such Letters only as are most generally known and approv'd of. Never, out of a Vanity of Invention, use any Spriggings, or unnatural Curls; neither throw Strokes thro' the Body of the Letters.

To make your Hand-Writing expeditious, you should perform as much of a Word as you can, without taking off your Pen.

That your Writing may appear beautiful, take due Care to make your Fulls and Smalls very smooth and clear; make the circular Strokes without Flats or Corners, and the right-lined ones without Crookedness; keep such a Distance between Letter and Letter, that the Whites between them may be as exact as is consistent with Practice, and take the same Care with Respect to the Distance of Words and Lines as before directed; for the Beauty of Letters consists in the well adjusting of their Parts, well performing the Strokes of which they are composed, and placing 'em to the best Advantage.

The Round-Hand is composed of an Oval and a strait Line, its Slope is towards the Right-Hand, making an Angle of about 58 Degrees, the Thickness of the full or body Stroke a ninth Part of the Height, and its Width about two Thirds of its Height, the Distance between Letter and Letter the inward Width of the Letter, but the circular Letters must stand something closer.

## 42 *The ACCOMPLISH'D HOUSEWIFE,*

The fundamental Letters are, *l, n, o, j*, therefore chiefly practice them.

The numerical Figures, made use of in Accounts, merit a particular Attention and Regard, as no Affairs in common Business can be transacted without them; therefore learn to make them in the most graceful Manner.

Figures that stand in Columns in Books of Accounts, should be made large, strong and upright; but if mix'd with Letters in Writing, let them lean somewhat, and be less strong, but let them be something larger than your Writing.

Having thus given my young Readers a transient Idea of the Art of Writing, and laid down such Rules and Directions as to me seem most useful and necessary, I shall in the next Place lay before them an Extract from some of the best Authors of such sententious Precepts, and such moral and divine Maxims both in Prose and Verse, as may not only be proper to write after, but may also in some measure be an agreeable Entertainment to the Mind, as well as a Guide for their future Conduct. For

Those most improve who study with Delight,  
And learn sound Morals whilst they learn to write.

*Single-lin'd Sentences digested into alphabetical Order, for the Practice and Improvement of young Ladies in the Art of Writing.*

Affectation ruins the fairest Face.  
Beauty very seldom hears the Truth.  
Content alone is true Happiness.  
Dreams are the Pastimes of Fancy.  
Encouragement is the Life of Action.  
Fame once lost can never be regain'd.  
Grandeur is no true Happiness.  
Humility is the Foundation of all Virtue.  
Industry is the real Philosopher's Stone.  
Keep Company only with virtuous Persons.  
Love hides a Multitude of Faults.  
Modesty charms more than Beauty.

Nothing



Nothing is more valuable than Time.  
 Order makes Trifles appear graceful.  
 Pride is a Passion not made for Man.  
 Quietness carries its own Reward with it.  
 Recreations if innocent are commendable.  
 Shame attends unlawful Pleasures.  
 Truth needs no Disguise or Ornament.  
 Variety is the Beauty of the World.  
 Writing is a fine Accomplishment.  
 X. Examples prevail more than Precepts.  
 You soon will improve if Learning you love.  
 Zeal in a good Cause merits Applause.

*The Second Set.*

Abstain from all Appearance of Evil.  
 Beauty's a fair but fading Flower.  
 Charity covers a Multitude of Sins.  
 Do as you wou'd be done by.  
 Examine and punish your own Infirmary.  
 Fools make a Mock at Sin.  
 Good Humour has everlasting Graces.  
 Health is Life's choicest Blessing.  
 Intemperance kills more than the Sword.  
 Knowledge is the Treasure of the Mind.  
 Labour is wholesome for Body and Mind.  
 Malice seldom wants a Mark to shoot at.  
 Nothing is worse than an ill Example.  
 One bad Sheep infects a whole Flock.  
 Prudence is commendable, but Pride abominable.  
 Questions foolish and unlearned avoid.  
 Riches are precarious Blessings.  
 Sloth is the Canker of Ingenuity.  
 To be cheated twice is once your Fault.  
 Very little, very loud, very silly, very proud.  
 Words are but Wind, but Blows are unkind.  
 X. Excess kills more than the Sword.  
 Yesterday mispent can never be recall'd.  
 Zeal misapplied proves pious Phrenzy.

*The Third Set.*

Approve not of him who commends all you say.

Be

44 *The ACCOMPLISH'D HOUSEWIFE,*

Be slow in chusing a Friend, but slower in changing.  
 Conceal your Wants from them who cannot help you.  
 Deride not Infirmities, nor insult over Miseries.  
 Envy is always waiting, where Virtue flourishes.  
 Flattering Friends are worse than open Enemies.  
 Great Receipts render us liable to great Accompts.  
 Humility adds Charms to the fairest Face.  
 It is better to take many Injuries than to give one.  
 Knowledge of ourselves requires great Penetration.  
 Laziness is commonly punish'd with Poverty.  
 Make not a Jest at another Man's Infirmity.  
 Neither praise nor dispraise any one hastily.  
 One Vice is more expensive than fifty Virtues.  
 Prayer disposes us to a divine and heavenly Temper.  
 Questions of great Moment require deliberate Answers.  
 Rely not on another for what you can do yourself.  
 Sloth is the Bane and Canker of Ingenuity.  
 They who are unwilling to mend hate to be instructed.  
 Vulgar Persons generally form a wrong Judgment.  
 Whoever looks not before will soon find himself behind.  
*Xenophon* commended heroick and virtuous Exercises.  
 You cannot expect Glory but in the Way of Virtue.  
 Zeal for Religion cannot warrant Cruelty and Revenge.

*The Fourth Set.*

Adversity is the Touchstone of Friendship.  
 Bad Books are the publick Fountains of Vice.  
 Confine your Tongue, lest it confine you.  
 Double-dealing is a Sign of a base Spirit.  
 Eat rather for Appetite than Pleasure.  
 Follies past are sooner remember'd than redress'd.  
 Goodness generally leads to universal Esteem.  
 Hear both Parties before you give Judgment.  
 Ingratitude thinks itself in no Man's Debt.  
 Kindnesses, like Grains, increase by sowing.  
 Learn to employ and well improve your Time.  
 Mortality is a Flaw in all earthly Tenures.  
 Nothing is commendable that is dishonest.  
 Of all Prodigality that of Time is the worst.  
 Pry not into the secret Affairs of others.

Revenge

Revenge is a Pleasure only to a mean Spirit.  
Silence is the Sanctuary of Prudence.  
Think twice before you resolve once.  
Value not yourself by other Men's Opinions.  
When Shame is once lost Men sin by Wholesale.  
*Xantippe* the Wife of *Socrates* was a great Scold.  
Youth is full of Disorder and Age of Infirmary.  
*Zeno* despised Riches and thought Virtue its own  
Reward.

*Double-lin'd COPIES.*

*The First Set.*

A.

A Morning's Joy proves sometimes Grief at Night,  
For Fortune's Dial goes not always right.

B.

Brave Deeds and spotless Virtue have  
Rewards, that shall out-live the Grave.

C.

Censure not rashly, Nature's apt to halt.  
Look inward: He's unborn that has no Fault.

D.

Disdain not thy Inferior, he may be  
In inward Gifts of much more Worth than thee.

E.

Each Moment brings us nearer to our End;  
Why should we then our precious Time mispend,

F.

From Follies past no Counsel can arise,  
But a just Caution to become more wise.

G.

Get all the World doth good and glorious call,  
Yet Grace makes Man more happy than them all.

H.

He who bewails and not forfakes his Sin,  
Confesses only what he'll do again.

I.

In modest Actions there are certain Rules,  
Which to transgress confirm us Knaves or Fools.

K. Keep.

46 *The Accomplish'd Housewife,*

K.

Keep thy Friend's Counsel when thou art in Trust,  
And as in Words so be in Actions just.

L.

Loud Threatnings make Men stubborn, but kind  
Words,

Pierce gentle Breasts sooner than pointed Swords.

M.

Marriage the happiest State of Life would be,  
If Hands were only join'd where Hearts agree.

N.

No Minutes surely bring us more Content  
Than those in pleasing useful Study spent.

O.

Our Reformation never can prevail,  
While Precepts govern, and Examples fail.

P.

Persuasion should take Reason on her Side,  
Or to a wife Man 'tis in vain applied.

Q.

Quit all this outside World can tender you  
Rather than bid you inward Peace adieu.

R.

Rich Men are not too rich whom Pride ne'er swells,  
Nor poor Men poor enough in whom Pride dwells.

S.

Severe Decrees may keep our Tongues in awe,  
But to our Thoughts what Edicts can give Law

T.

Take heed to be without Mistake or Crime,  
One Day may blemish Years of well-spent Time.

V.

Virtue's the Friend of Life, the Soul of Health,  
The poor Man's Comfort and the rich Man's Wealth.

W.

Want is the Scorn of every wealthy Fool,  
And Wit in Rags is turn'd to Ridiculè.

X. Example

X.

X. Example is a living Law, whose Sway  
Men more than all the written Laws obey.

Y.

Your Promises once made are past Debate,  
And Truth's of more Necessity than Fate.

Z.

*Zeno* the Wealth of Kings did ne'er regard,  
But thought *that Virtue was its own Reward.*

*The Second Set.*

A.

An honest Man may take a Knave's Advice,  
But Idiots only will be cheated twice.

B.

Brave Minds oppress'd should, in despite of Fate,  
Look greatest like the Sun in lowest State.

C.

Condemn not what thou dost not understand,  
Lest thou thyself meet a just Reprimand.

D.

Do not Belief in every one repose,  
For seeming Friends prove oft the greatest Foes.

E.

Each Moment should remind us of our last,  
Life's but a Light unsafe at ev'ry Blast.

F.

Fond airy Pleasure dances in our Eyes,  
And spreads false Images in fair Disguise.

G.

Greatness thou gaudy Torment of our Souls,  
The wise Man's Chain, th' Idolatry of Fools.

H.

He that for Int'rest Friendship doth pretend,  
Forfeits the Name and Virtue of a Friend.

I.

Immodest Words admit of no Defence,  
For want of Decency is Want of Sense.

K. Know



48 *The ACCOMPLISH'D HOUSEWIFE,*

K.

Know when to speak and silent when to fit,  
For silent Fools oft pass for Men of Wit.

L.

Learn to contemn all Praise betimes,  
For Flattery's the Nurse of Crimes.

M.

Musick alone with sudden Charms can bind  
The wandering Sense, and calm the troubled Mind.

N.

No Part of Life from Toils of Care is free,  
No Change in Age, no Diff'rence in Degree.

O.

Observe in your Discourse the Bounds of Reason;  
For Sense proves Nonsense, spoken out of Season.

P.

Patterns of Labour we shall never want,  
While we behold the small but painful *Ant*.

Q.

Quietness love; hate all Debate or Strife,  
Your Mind inform, and well reform your Life.

R.

Rare is the Man whose Life becomes a Scene,  
To shew the guilty World the golden Mean.

S.

Sorrow and Joy are ne'er disguis'd by Art,  
Our Forehead shews the Secrets of our Heart.

T.

The Cause of Love can never be assign'd,  
'Tis in no Face, but in the Lover's Mind.

V.

Unlawful Gains are least what they appear,  
And ill-got Gold is always bought too dear.

W.

Were but the Ladies virtuous as they're fair,  
The Beaux wou'd blush as often as they swear.

X.

*Xantippe* brawl'd, while *Socrates* was still,  
She ne'er was quiet, tho' she had her Will.

Y. Youth

Y.

Youth is unfit great Matters to contrive,  
Their Reason's weak, their Judgment's scarce alive.

Z.

Zeal should a good Cause still support and aid;  
But a bad Cause by Zeal much worse is made.

*Four-lin'd COPIES.*

*The first Set.*

A.

A gen'rous Friendship no cold Medium knows,  
Burns with one Love, with one Resentment glows:  
One should our Int'rests and our Passions be;  
My Friend must slight the Man that injures me.

B.

By being Fortune's Friend, you shall have Friends;  
But in Adversity their Friendship ends.  
See how the Doves to new-built Houses run,  
And cautiously the ruin'd Towers shun.

C.

*Cadmus* did first the wondrous Art devise  
Of painting Words, and speaking to the Eyes;  
By various Lines to curious Order brought,  
Body and Colours were giv'n unto a Thought.

D.

Double Allegiance, Lord, to thee I owe,  
Both as thy Subject, and thy Creature too:  
'Twere then in me the most ungrateful Guilt,  
Not to perform and suffer what thou wilt.

E.

Exonerate your Mind of worldly Cares;  
Spend each Lord's Day in spiritual Affairs:  
Such wretched Souls, as squander that away,  
Repent it sorely at their dying Day.

F.

Fame is at best but an inconstant Good;  
Vain are the boasted Tiles of our Blood.  
We soonest lose what we most highly prize,  
And with our Youth our short-liv'd Beauty dies.

F

G. Great

G.

Great Pains we take to find a faithful Friend:  
'Tis worth our Pains, if we obtain our End.  
He must be cast in the compleatest Mould:  
But take this with you, there's more Brass than Gold.

H.

Honour's the Conscience of an Act well done,  
Which gives us Pow'r our own Desire to shun:  
The strong and secret Curb of headstrong Will;  
The Self-reward of Good, and Shame of Ill.

I.

If you desire to worship God aright,  
First in the Morning pray and last at Night;  
Crave for his Blessing on your Labours all,  
And in Distress for his Assistance call.

K.

Keep down your Lust, Vice fades if you take Pain  
Nourish'd by Sloth, more Ground it ever gains.  
A Man employ'd no Leisure has to sin;  
But being idle falls into't again.

L.

Let such teach others, who themselves excel,  
And censure freely, who have written well:  
Authors are partial to their Wit, 'tis true;  
But are not Criticks to their Judgment too?

M.

Men may Respect and Love with Ease pretend,  
But Times of Danger only try a Friend.  
No happy Man is sure he is lov'd,  
For his Admirers cannot then be prov'd.

N.

None, none descends into himself to find  
The secret Imperfections of his Mind:  
But every one is Eagle-ey'd to see  
Another's Faults, and his Deformity.

O.

O Honour! frail as Life, thy fellow Flow'r,  
Cherish'd, and watch'd, and hum'rously esteem'd;

Then worn for short Adornment of an Hour,  
And, when once lost, no more to be redeem'd!

P.

Purchasing Riches with our Time and Care,  
We lose our Freedom in a gilded Snare;  
And having all, all to ourselves refuse,  
Oppress'd with Blessings, which we fear to use.

Q.

Quick Time on Months and Years its Children feeds,  
And kills with Motion, what its Motion breeds;  
Hours waste their Days, and Days their Months consume,  
And the rapacious Months their Years entomb.

R.

Return the Kindnesses that you receive  
As far as your Ability gives leave.  
Nothing is more unmannerly and rude  
Than that vile Temper of Ingratitude.

S.

Sighs for departed Friends are fruitless Grief,  
To them no Help, to us bring no Relief.  
Ashes and Sackcloth, Cries, and rending Cloaths  
Our Folly, more than our Affection, shows.

T.

There is a Lust in Man no Tongue can tame,  
Of loudly publishing his Neighbour's Shame:  
On Eagles-Wings immortal Scandals fly,  
While virtuous Actions are but born and die.

V.

Vain Misers strive to heap up Riches store,  
And in the midst of Plenty still are poor.  
What senseless Madness does their Souls bewitch,  
Thus poor to live in hopes of dying rich!

W.

When Things go ill, each Fool pretends t'advise;  
And if more happy, thinks himself more wise.  
All wretchedly deplore the present State;  
And that Advice seems best which comes too late,

X.

*Xerxes* survey'd his mighty Host with Tears,  
To think they'd die within an hundred Years;  
But by his own Mismanagement we see  
They're all destroy'd, and dead, in less than three.

Y.

Youth like the soft'ned Wax with Ease will take,  
Those Images which first Impressions make;  
If those be fair their Lines will all be bright,  
If foul, they'll cloud it all with Shades of Night.

Z.

*Zach'ry* requir'd a Sign which might afford,  
A clearer Evidence than th' Angel's Word:  
And had it too—until these Things shall come  
To pass, his faithless Lips are stricken dumb.

*The second Set.*

A.

A Friend should always like a Friend indite,  
Speak as he thinks, and as he thinks should write;  
Searching for Faults, as he would Beauties find,  
To Friendship true, but not to Justice blind.

B.

By untouch'd Credit and by Foreign Trade,  
The honest Merchant eminent is made;  
In Words sincere, in Actions just and fair,  
He makes his Credit his essential Care.

C.

Convince the World that you're devout and true,  
Be just in all you say and all you do;  
Whatever be your Birth, you're sure to be  
A Peer of the first Magnitude to me.

D.

Don't bind yourself to what you cannot do,  
And never swear, altho' the Thing be true;  
For 'tis a wicked and a great Offence,  
To call on God for each Impertinence.

E.

Endeavour bears a Value, more or less,  
Just as 'tis recommended by Success:

*The*



The lucky Coxcomb ev'ry Man will prize;  
And prosp'rous Actions often pass for wise.

F.

First, worship God. He who forgets to pray,  
Bids not himself Good-morrow, or Good-day.  
Let thy first Labour be, to purge thy Sin;  
And serve him first, whence all Things did begin.

G.

Great is the Steadiness of Soul and Thought  
By Reason bred and by Religion taught;  
Which, like a Rock amidst the stormy Waves,  
Unmov'd remains, and all Afflictions braves.

H.

Hail! gentle PIETY! unmingled Joy!  
Whose Fulness satisfies, but ne'er can cloy!  
Spread thy soft Wings o'er my devoted Breast,  
And settle there an everlasting Guest.

I.

In Love what Use of Reason can there be?  
More perfect I, and yet more pow'rful She!  
One Look of her's my Resolution breaks;  
Reason itself turns Folly when she speaks.

K.

Keep Death and Judgment always in your Eye;  
None's fit to live, but who is fit to die:  
Make use of present Time, because you must  
Take up your Lodging shortly in the Dust.

L.

Love is the Monarch-Passion of the Mind,  
Knows no Superiors, by no Laws confin'd;  
But triumphs still, impatient of Controul,  
O'er all the proud Endowments of the Soul.

M.

Marble or Brass devouring Time may waste,  
But Wit as long as circling Time shall last:  
That ever lives, nor can to Death submit;  
No Tomb he needs whose Monument is Wit.

54 *The ACCOMPLISH'D HOUSEWIFE,*

N.

Not sharp Revenge, nor Tyrant's Rage can find  
A fiercer Torment than a guilty Mind,  
Which Day and Night does dreadfully accuse,  
Condemns the Wretch, and still the Charge renew.

O.

Of all the Causes which conspire to blind  
Man's erring Judgment and misguide the Mind,  
What the weak Head with strongest Biass rules  
Is Pride, the never-failing Vice of Fools.

P.

Pray for Things lawful, don't that Bound exceed,  
For God before you ask knows what you need.  
But Silence in the Soul he doth abhor,  
Mercies are small if not worth asking for.

Q.

Quickly lay hold on Time, while in your Pow'r  
Be careful well to husband ev'ry Hour:  
Despair of nothing which you wou'd attain,  
Unweary'd Diligence your Point will gain.

R.

Religion prompts us to a future State;  
The last Appeal from Fortune and from Fate:  
Where God's All-righteous Way will be declar'd,  
The Bad meet Punishment, the Good Reward.

S.

Such is the Mode of these censorious Days,  
The Art is lost of knowing how to praise:  
Yet, whatsoe'er is by vain Criticks taught,  
Praising is harder much than finding Fault.

T.

The Sun still sets, and leaves the Earth to Night,  
Still sets in Waves that it may rise more bright:  
The same Advantage great Repentance shares,  
To rise like *Phæbus* from a Sea of Tears.

V.

Virtue's the chiefest Beauty of the Mind,  
The noblest Ornament of human Kind;

Virtue's

Virtue's our Safeguard, and our guiding Star,  
That stirs up Reason, when our Senses err.

W.

Whatever Nature has in Worth deny'd,  
She gives in large Recruits of needful Pride:  
Pride, where Wit fails, steps in to our Defence;  
And fills up all the mighty Void of Sense.

X.

Xantippe brawls, while Socrates is still,  
Yet ne'er was quiet, tho' she had her Will:  
Her Fury made him patient, her perplex'd,  
That when she rag'd, she could not make him vex'd.

Y.

You'll mend your Life To-morrow still you cry;  
In what far Country does this Morrow lie?  
It stays so long, 'tis fetch'd so far, I fear  
'Twill both be very old and very dear.

Z.

Zaccheus, short of Stature, fain wou'd see  
His Saviour pass, and climbs into a Tree.  
If we by Faith would see this glorious King,  
Our Thoughts must mount on Contemplation's Wing.

PROSE-COPIES; *consisting of* PRUDENTIAL MAXIMS *for the Conduct of Life.*

A.

Are you desirous of Pleasure? What more transporting than the Favour of Heaven, a virtuous Life, the Discovery of Truth, and the Serenity of Mind which accompanies a clear Conscience? These are Pleasures that the Great and Good have in all Ages labour'd to attain.

B.

Beware of such Persons as have no Regard to their own Reputation, since it is not likely they should have any for yours. Those who when told of a Fault answer that *they don't care*, merit Contempt.

C. Cour-

56 *The ACCOMPLISH'D HOUSEWIFE,*

C.

Courteous Behaviour and Communication are the most becoming Ornaments of young Persons, with which they may best be furnish'd by timely Education, and the virtuous Examples of their Parents and Governors.

D.

Divine Worship is that which distinguishes us from the brutal Part of the Creation, more than that Divinity our Reason itself: For they frequently discover some Affinity to the one, but in no one Action whatsoever betray the least Resemblance to the other.

E.

Entertain Honour with Humility, Poverty with Patience, Blessings with Thankfulness, and Afflictions with Resignation.

F.

Friendship is the most officious Thing in the World: It will disdain no Office as too mean; nor decline any as too hard: Nor will it only take but seek all Opportunities of doing good; and rewards itself with the Delight and Pleasure it takes in such Actions.

G.

Good-nature is the Foundation of all Virtues, either religious or civil; Good-nature, which is Friendship between Man and Man, good Breeding in Courts, Charity in Religion, and the true Spring of all Beneficence in general.

H.

He who prays out of Custom, or gives Alms for Praise, or fasts to be accounted religious; is but a Pharisee in his Devotion, a Beggar in his Alms, and an Hypocrite in his Fasts.

I.

If you would avoid Sin, fly Temptations; those that will not use their utmost Endeavours to avoid the one, cannot expect Providence should defend them from the other.

K. Keep

K.

Keep no Company with those who are given to Detraction; to hear them patiently, and shew a Countenance of Encouragement, is to partake of their Guilt, and prompt them to a Continuance in that Vice, which all good Men should shun them for.

L.

Liberality and Kindness, Generosity and Benevolence; all the Actions that flow from these Springs will fill us with Pleasure, and make us dear to Heaven, and acceptable to Mankind.

M.

Marriage enlarges the Scene of our Happiness or Misery. A Marriage of Love is pleasant; a Marriage of Interest easy; and a Marriage where both meet, happy. A happy Marriage has in it all the Pleasures of Friendship, all the Enjoyments of Sense and Reason, and indeed all the Sweets of Life.

N.

Nature is nothing but the Voice of God: A bright Display of that Divine Wisdom, which demands an eternal Tribute of Wonder and Worship.

O.

Of all Injustice, that is the greatest, which imposes on us under the specious Shew of Kindness and good Meaning, for that is crafty Villany.

P.

Put forth all your Strength in honouring of God and doing his Commandments: For that Time shall end in a blessed Eternity, that is prudently and zealously spent in God's Service.

Q.

Quarrels are too often raised about the meanest Trifles, and yet when once begun, they are with the greatest Difficulty brought to a friendly Conclusion.

R.

Rebuke your Servants without Passion, and with soft Words and strong Arguments; lest they see a Fault in you while you are reproving them.

S. So



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S.

So desire the Things of this World, as that you may be the better for enjoying them: And so employ them, as you may give a good Account how you have used them.

T.

To understand our own Infirmities is the greatest Knowledge; but 'tis the worst of Follies to be wise in our own Conceit.

V.

Virtue consists in bending the stubborn Will, in rectifying the crooked Inclinations, in over-ruling a rebellious Temper, in curbing eager and importunate Appetites, in taming wild and fierce Passions, and sustaining Injuries and Adversities with Humility and Patience.

W.

When impudent Persons are out of Countenance they make but a wooden Figure. They have no hand at blushing for want of Practice; and act Modesty with so ill a Grace, that they appear more ridiculous in the Habit of Virtue than that of Vice.

X.

*Xenophon* commends the *Persians* for the prudent Education of their Children, who would not admit them to effeminate their Minds with amorous Stories, being sufficiently convinc'd of the Danger of adding Weight to the Bias of corrupt Nature.

Y.

You may as well feed a Man without a Mouth, as give Advice where there is no Disposition to receive it.

Z.

*Zeno*, hearing a young Man speak too freely, said, For this Reason we have two Ears, and but one Tongue, because we should hear much and speak little.

*The second Set.*

A.

Action keeps the Soul in constant Health, but Idleness corrupts and rusts the Mind: For a Man of great Abilities

Abilities may by Negligence and Idleness become so mean and dispicable, as to be an Incumbrance to Society, and a Burthen to himself.

B.

By Industry we are redeem'd from the Molestations of Idleness, which is the most tedious and irksome Thing in the World; wrecking our Soul with anxious Suspence, and perplexing Distraction.

C.

Conscience and Covetousness are never to be reconciled: Like Fire and Water, they always destroy each other, according as each gets the Predominancy.

D.

Discretion does not only shew itself in Words, but in all the Circumstances of Action; and is like an Under-Agent of Providence to guide and direct us in the ordinary Concerns of Life.

E.

Extraordinary Diligence is required as well to maintain, as to gain Honour; for as it is purchased by worthy Actions, so it must be nourished by them.

F.

Favour is to be esteem'd, but not depended on. He that stands on another Man's Legs, knows not how soon they may fail him. Be sure therefore never to lean so hard upon any Man, that if he sinks he may give thee a Fall.

G.

Good-nature, and Evenness of Temper, will give you an easy Companion for Life; Virtue and good Sense, an agreeable Friend; Love and Constancy, a good Husband.

H.

He that you would make your Friend, let him be Virtuous: For an ill Man can never love long, nor be long belov'd; and the Friendship of vicious Men may rather be call'd Conspiracies than Friendship.

## I.

Industry is needful in every Condition of Life; we cannot without it act in any State decently or usefully, either to the Benefit or Satisfaction of others, or to our own Satisfaction or Comfort; it is requisite for procuring Ease and Satisfaction to the Mind, is attended with a good Conscience, sweetens our Enjoyments and seasons our Attainments, is a Guard to Innocence, and a Bar to Temptations.

## K.

Keep your own Secrets; for if you discover them to another, and he reveals them, you should pardon him for it, since he's only treacherous by your Example.

## L.

Labour not only to know what you ought, but to practise what you know; and be careful to make others better by your good Counsel; or, at least, not to make them worse by your Example.

## M.

Moral Virtues themselves, without Religion, are but cold, lifeless, and insipid: 'Tis that which opens the Mind to great Conceptions, fills it with the most sublime Ideas, and warms the Soul more than sensual Pleasures.

## N.

Never antedate your own Misfortunes, for that is to aggravate it: For the mere Apprehension of being unhappy may often more disquiet us than the Unhappiness itself.

## O.

Opportunities neglected may not only debar us of many great and noble Advantages, but may create many melancholy Reflections and anxious Thoughts; since they do not often happen, and when past are irrecoverable.

## P.

Pride hides our Faults from ourselves, and magnifies them in others. It will make a Man dictate to

his Superiors, of whom he ought to learn ; and rather than appear wise, chuse to continue ignorant.

Q.

*Quintilian* was so fine an Orator and School-Master that he receiv'd his Pay out of the public Treasury : Learning and Industry cannot be poor, being always necessary in a Common-wealth ; and the Encouragement of them is a Prince's greatest Honour.

R.

Recreation after Business is allowable ; but he that follows his Recreation instead of his Business, shall in a little Time have no Business to follow.

S.

Sloth is an Argument of a degenerate and mean Mind, which is content to grovel in a despicable State : It disposes a Person to live precariously upon the publick Stock, as a Burthen on Earth and a Cypher among Men.

T.

The World is grown so full of Dissimulation and Complement, that a Person's Words are hardly any Signification of his Thoughts ; and if a Person measures his Words by his Heart, and speaks as he thinks, and expresses not more Kindness for another than Men usually have for any Man, he can hardly escape the Censure of Rudeness and want of Breeding.

V.

Value no Man for his Opinion, but esteem him according as his Life corresponds with the Rules of Piety and Justice : For a Man's Actions, not his Conceptions, render him valuable.

W.

We are never pleas'd to be cheated by our Enemies, or betray'd by our Friends, but we are commonly well satisfied to be deceiv'd by ourselves.

X.

*Xerxes*, the Son of *Darius*, after he had twice subdued the *Babylonians*, forbid them to wear Arms for the future, but allow'd them to indulge themselves in

G

all

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all manner of Pleasures; for nothing keeps down a mutinous People so much as Effeminacy.

Y.

Youth is rash and precipitant; while the Blood runs through the Veins with great Rapidity, the Passions are strong and unruly, and the Mind too loose and airy to be guided by the wise Counsel of the Aged; and the Knowledge of themselves comes often too late to prevent their Ruin.

Z.

*Zenobia*, Queen of *Palmyra*, being led in Triumph by *Aurelian* the Emperor, bore it with so undaunted a Spirit, as procured her Liberty, and conquer'd her Triumpher. So much is a Mind, prepar'd with Virtue, heighten'd rather than disgraced by Misfortunes.

*The Third Set.*

A.

A human Soul without Education is like Marble in the Quarry, which shews none of its inherent Beauties till the Skill of the Polisher fetches out the Colours, and discovers the ornamental Clouds that run through the Body of it. Education draws out to View every latent Virtue, which without such Helps would never be able to make their Appearance.

B.

By Sloth our Souls are starv'd for Want of satisfactory Entertainment; and fill'd with doleful Considerations, gall'd with a Sense of our flinging away precious Time, of slipping fair Opportunities, and of our not using the Abilities given us, to any Fruit or Profit.

C.

Covetousness has such a Mixture of Selfishness and Envy, that like *Ahab* it overlooks the Sweetness of its own Possessions, by the greedy Desire of another Man's. He that is not satisfied with what he now enjoys, may reasonably be supposed he never will with what he may possess.

D. Decency



D.

Decency is to be observ'd in all our Actions, but especially in Discourse, where we are to consider how far our Discourse may be entertaining; and as we could find a Time to begin, so we should find a Time to leave off.

E.

Every Degree of Advancement in the Mortification of our vicious Inclinations, is the Testimony of the Purity of our Purposes; so that in what Degree we despise sensual Pleasure, in the same Degree we may conclude our Hearts spiritual.

F.

Fame and Opportunity have swift Wings; and the Difference is, that Fame goes forward and Opportunity backward: She must therefore be taken by the Forelock; for Occasion past is irrecoverable, and the Loss by Neglect irreparable.

G.

Good Books are a Guide to Youth, and an Entertainment for Age; they support us under Solitude, and keep us from being a Burthen to ourselves: When we are weary of the Living we may repair to the Dead, who have nothing of Peevishness, Pride, or Design in their Conversation.

H.

Honour, though a different Principle from Religion, produces the same Effects. The Lines of Action, tho' drawn from different Parts, terminate in the same Point. Religion embraces Virtue as it is enjoin'd by the Laws of God; Honour as it is graceful and ornamental to human Nature.

I.

It is no small Happiness to be thought innocent, but a greater to be void of Offence: Shun therefore the least Appearance of Evil, that you may not be suspected; and if you cannot avoid both, chuse rather to be suspected when you don't deserve it, than to do Evil without being suspected.

G 2

K. Knowledge

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K.

Knowledge softened with Complaisancy and good Breeding, will make a Man equally belov'd and admired; but being join'd with a severe and morose Temper, it makes a Man rather fear'd than respected.

L.

Let your Words agree with your Thoughts, and be follow'd by your Actions; be careful in your Promises, and just in your Performances; for it is better to do and not promise, than to promise and not do.

M.

Marriage is describ'd as the State capable of the highest human Felicity, as an Institution calculated for a constant Scene of as much Delight as our Being is capable of; it is the Foundation of Community, and the chief Band of Society; it is, or ought to be, that State of perfect Friendship in which there are, according to *Pythagoras*, two Bodies with but one Soul.

N.

No true Friendship can be unless among good Men: Vicious Men may divert, crafty Men barter good Turns for their Interest: But only wise and just Men can give a lasting Entertainment.

O.

Observe the various Actions and Tempers of Men, and pass by human Infirmities with a generous Greatness. Criticise upon nothing more than your own Actions, and you'll see Reason enough to pardon the Weakness of others.

P.

Prefer solid Sense to Wit; never study to be diverting without being useful; commend nothing so much as strict Virtue; let no Jest intrude upon good Manners, nor say any thing that may offend a chaste Ear.

Q.

*Quintilian*, who was a very accurate Judge of Mankind, was pleased with such Youth as were apt to weep when

when out-done by their School-fellows ; for the Sense of Disgrace would make them emulous, and Emulation would make them Scholars.

R.

Reputation is like Fire ; when once you have kindled it, you may easily preserve it ; but if once you extinguish it, you will not easily kindle it again ; and if you should, it may burn a little, but it will never blaze.

S.

Some People, like Beggars, are willing to dissemble their Ability, and charge their Sloth on their Impotence ; whereas if they would rouse their Spirits, and awaken their Vigour, they may probably in a very short Time command the Force of Nature, reduce their Business to the Art of Clock-Work, and make it go of its own Accord.

T.

The Cheeks of an honest Man are never stain'd with the Blushes of Recantation ; nor does his Tongue falter to make a Lie, with the secret Glosses of a double or reserv'd Sense. His fair Conditions are without dissembling, and he loves Actions more than Words, hates Falshood more than Death, is a faithful Client to Truth, and no Man's Enemy.

V.

Virtue as it is in general of an amiable and lovely Nature, so are there some particular Kinds of it which are more so than others, and those are such as dispose us to do good to Mankind. Temperance and Abstinence, Faith and Devotion, are in themselves perhaps as laudable as any other Virtues ; but those which make a Man popular and belov'd are Justice, Charity, Munificence, and in short all the good Qualities that render us beneficial to each other.

W.

Whatsoever Convenience may be thought to be in Falshood and Dissimulation it is soon over, but the Inconvenience of it is perpetual ; because it brings a

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Man under an everlasting Jealousy and Suspicion, so that he is not believ'd when he speaks Truth, nor trusted when perhaps he means honestly.

X.

*Xantippe*, the Wife of *Socrates*, pull'd off his Cloak from his Shoulders in the open *Forum* (or publick Place.) Some Friends present counsel'd him to beat her: Yes, saith he, that while we two fight, you may all stand by and cry, Well done *Socrates*; to him *Xantippe*.

Z.

Zeal, when 'tis grounded on Knowledge, gives such a Life and Vigour to Devotion, that all who see it so exerted must applaud it.

We think we cannot close this Branch of our Undertaking better, than with a Collection of such short moral and divine Poems, as are peculiarly adapted to the Service of the fair Sex.

### *The INVOCATION: Or, the MORNING SACRIFICE.*

I.

O God! my Heart is fix'd, 'tis bent  
Its thankful Tribute to present;  
And with my Heart, my Voice I'll raise  
To thee, my God, in Songs of Praise.

II.

Awake, my Glory, Harp, and Lute;  
No longer let your Strings be mute;  
And I, my tuneful Part to take,  
Will with the early Dawn awake.

III.

Thy Praises, Lord, I will resound,  
To all the list'ning Nations round:  
Thy Mercy highest Heav'n transcends;  
Thy Truth beyond the Clouds extends.

IV.

IV.

Be thou, O God, exalted high ;  
And as thy Glory fills the Sky,  
So let it be on Earth display'd,  
Till thou art here, as there, obey'd.

*The* THANKSGIVING: *Or, the*  
EVENING SACRIFICE.

I.

**T**Hrough every Period of my Life  
Thy Goodness I'll pursue,  
And after Death, in distant Worlds,  
The glorious Theme renew.

II.

When Nature fails, and Day and Night  
Divide thy Works no more,  
My ever-grateful Heart, O Lord,  
Thy Mercy shall adore.

III.

Through all Eternity to thee  
A joyful Song I'll raise ;  
For Oh ! Eternity's too short  
To utter all thy Praise.

FELICIA: *Or, the* HAPPY VIRGIN.

I.

**H**ER Life alone is greatly-blest,  
Whom no intruding Grievs annoy ;  
Who smiles each happy Day, possess  
Of chearful Ease and guiltless Joy :  
Nor sadly soothing her own Cares,  
Augments herself the Weight she bears.

II.

Pleas'd with a few selected Friends,  
She views each smiling Evening close ;  
While each succeeding Morn ascends,  
Charg'd with Delight, unmix'd with Woes :



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In Pleasures innocently gay,  
Wears her Remains of Life away.

*On the Redemption of MANKIND, by our ever-  
blessed Lord and Saviour JESUS CHRIST.*

**W**HEN in old Times th'Almighty Father sat  
In Council to redeem our ruin'd State,  
Millions of Millions at a Distance round  
Silent the sacred Consistory crown'd,  
To hear what Mercy mixt with Justice could propound;  
All prompt with eager Pity to fulfil  
The full Extent of their Creator's Will!  
But when the stern Conditions were declar'd,  
A mournful Whisper thro' the Host was heard;  
And the whole *Hierarchy* with Heads hung down,  
Submissively declin'd the pond'rous, profer'd Crown.  
Then, not 'till then, th'Eternal Son from high  
Rose in the Strength of all the Deity;  
Stood forth t'accept the Terms, and underwent  
A Weight, which all the Frame of *Heav'n* had bent,  
Nor he himself could bear, but as Omnipotent.

*On the Possibility of the Salvation of the  
HEATHENS.*

**G**OD's boundless Goodness, boundless Mercy may  
Find ev'n for those bewilder'd Souls a Way:  
If from his Nature's Foes may Pity claim,  
Much more may Strangers who ne'er heard his Name.  
And tho' no Way be for Salvation known,  
But that of his Eternal Son alone,  
Who knows how far transcendent Goodness can  
Extend the Merits of that Son to Man?  
Who knows what Reasons may his Mercy lead,  
And Ignorance invincible may plead?  
Not only Charity bids hope the best;  
But more the great Apostle has express'd:

To Nature's plain Indictments they shall plead,  
And by their Conscience be condemn'd or freed.  
Most righteous Doom ! because a Rule reveal'd  
Is none to those from whom it is conceal'd.  
Then those who follow'd Nature's Dictates right,  
Liv'd up and lifted high their nat'ral Light,  
With *Socrates* may see their Maker's Face,  
Whilst thousand Rubrick-Martyrs want a Place.

ALL HABITS *are hard to be remov'd: Or,*  
*the Prejudices of EDUCATION.*

A SIMILE.

AS Plants whilst tender bend which way you please,  
And are, tho' crooked first, made strait with Ease ;  
Yet if those Plants to their full Stature grow  
Irregular, they'll break before they'll bow :  
Thus Youth, set right at first, with Ease go on,  
And each new Task is with new Pleasure done ;  
But, if neglected till they grow in Years,  
And each fond Mother her dear Darling spares,  
Error becomes habitual, and we find  
'Tis then hard Labour to reform the Mind.

*The young Lady's ADDRESS to PIETY.*

HAIL ! gentle Piety ! unmingled Joy,  
Whose Fullness satisfies, but ne'er can cloy !  
Spread thy soft Wings o'er my devoted Breast,  
And settle there an everlasting Guest !

Not cooling Breezes to the languid Swain,  
To Winter Sun-shine, or to Summer Rain,  
To sinking Mariners the friendly Hand  
That bears them up and guides them safe to Land,  
Bring half the Comfort, or the Welcome find,  
As thy Accesses to a shipwreck'd Mind.

ART *improves* NATURE: Or, *the*  
*Force of* EDUCATION.

HOW fair and sweet the planted Rose  
Beyond the wild in Hedges grows !  
For without Art the noblest Seeds  
Of Flow'rs degenerate to Weeds.  
How dull and rugged e'er 'tis ground  
And polish'd looks a Diamond !  
Tho' Paradise was e'er so fair,  
It was not kept so without Care.  
The whole World, without Art and Dress,  
Would be but one great Wilderness ;  
And Mankind but a savage Herd,  
For all that Nature has conferr'd ;  
She does but rough-hew and design,  
Leaves Art to polish and refine.

EUDOSIA: Or, *the* ACCOMPLISH'D  
VIRGIN.

FROM guiltless Dreams prepar'd to pray,  
The virtuous Maid prevents the Day :  
*Aurora* blushes when she sees  
The earlier Virgin on her Knees.

Now to her Morning Task she flies,  
Which *Pallas* views with envious Eyes,  
And forms in Wax so gay a Feast,  
That *Jove* himself might long to taste.

Her glaring Tent next strikes our Eyes,  
With an agreeable Surprise ;  
Where the bold Figures seem to live,  
And, whilst they charm, Instruction give.  
Some Story's told in every Thread,  
And in each Stitch some Moral's read.

*Content alone is true Happiness: Or, the Country Lass.*

**W**Hat Happiness the rural Maid attends  
In chearful Labour while each Day she spends!  
She gratefully receives what Heav'n has sent,  
And, rich in Poverty, enjoys Content.  
She never feels the Spleen's imagin'd Pains,  
Nor Melancholy stagnates in her Veins;  
She never loses Life in thoughtless Ease,  
Nor on the Velvet Couch invites Disease;  
Her home-spun Dress in simple Nature lies,  
And for no glaring Equipage she sighs;  
Her Reputation, which is all her Boast,  
In a malicious Visit ne'er was lost.  
No Midnight-Masquerade her Beauty wears,  
And Health, not Paint, the fading Bloom repairs.

*The Vanity of Ambition.*

**S**Hort is the Date and narrow is the Span,  
Which bounds the little Life of foolish Man;  
Gay Scenes at first his ravish'd Soul surprize,  
Raise his vain Hopes and glitter in his Eyes.  
Of swelling Titles he supinely dreams,  
Vast are his Projects, and refin'd his Schemes;  
But when his Morning-Views of Joys are past  
The melancholy Evening comes at last;  
The Tyrant Death a hasty Summons sends,  
And all his momentary Glory ends.

*True Beauty.*

**W**Hat is the blooming Tincture of a Skin,  
To Peace of Mind or Harmony within?  
What the bright Sparkling of the finest Eye,  
To the soft Soothing of a calm Reply?  
Can Comeliness of Form, or Shape, or Air,  
With Comeliness of Words and Deeds compare?  
No, those at first th' unwary Heart may gain,  
But these, these only can the Heart retain.

*The*

72 *The ACCOMPLISH'D HOUSEWIFE,*  
*The GOVERNESS, or INNOCENCE secured*

*A SIMILE.*

**A**S when blithe Lambs their vernal Revels keep,  
Bound from the Turf, and o'er the Hillocks leap;  
Now harmless try to butt, then run away;  
Now weary'd feed, and thus consume the Day;  
Th' indulgent Shepherdess attentive lies,  
Lest from the Wood some sudden Foe should rise,  
And as they play her harmless Flock surprize:  
So the sage Governess, whose constant Care,  
By Wisdom's Dictates forms the tender Fair,  
When her gay Female Throng, to Sport inclin'd;  
Suspend the nobler Pleasures of the Mind;  
With jealous Eyes each Motion does survey,  
Lest they should swerve from Virtue in their Play.

*An Idea of WEDLOCK, Ancient and Modern*

**O**UR modern Love is no such Thing,  
As what the ancient Poets sing,  
A Fire celestial, chaste, refin'd,  
Conceiv'd and kindled in the Mind;  
Which having found an equal Flame,  
Unites, and both become the same;  
In diff'rent Breasts together burn;  
Together both to Ashes turn.  
But Women now feel no such Fire,  
And only know the gross Desire;  
Their Passions move in lower Spheres,  
Where-e'er Caprice or Folly steers:  
A Dog, a Parrot, or an Ape,  
Or a worse Brute in human Shape,  
Engross the Fancies of the Fair,  
The few soft Moments they can spare  
From Visits to receive and pay,  
From Scandal, Politicks and Play,  
From Fans, and Flounces, and Brocades,  
From Equipage and Park-Parades,

From



From all the thousand Female Toys,  
From ev'ry Trifle that employs  
The Out or Inside of their Heads,  
Between the Toilet and their Beds.  
Love now, in short, is all Intrigue,  
And Marriage grown a Money-League.

*Advice to the LADIES.*

**T**Rust not too much your now resistless Charms;  
Those Age or Sickness soon or late disarms:  
Good-Humour only teaches Charms to last,  
Still makes new Conquests, and maintains the past.

*Again :*

Tho' Lovers oft extol your Beauty's Power,  
And in celestial Similies adore:  
Tho' from your Features *Cupid* borrows Arms,  
And Goddesses confess inferior Charms;  
Do not, vain Maid, the flatt'ring Tale believe;  
Alike thy Lovers, and thy Glass deceive.

*Wealth without Content: Or, the UNHAPPY  
MARRIAGE.*

**T**HE Gods, to curse *Pamela* with her Pray'rs,  
Gave the gilt Coach, and dappled *Flanders* Mares,  
The shining Robes, rich Jewels, Beds of State,  
And, to compleat her Bliss, a Fool for Mate.  
She glares in Balls, Front-Boxes, and the Ring,  
A vain, unquiet, glitt'ring, wretched Thing.  
Pride, Pomp and State but reach the outward Part,  
She sighs, and is no Duchess in her Heart.

*The INCONSTANT.*

*A SIMILE.*

**I**N a dull Stream, which moving slow,  
You hardly see the Current flow;  
If a small Breeze obstructs the Course,  
It whirls about for Want of Force;

H

And

72 *The ACCOMPLISH'D HOUSEWIFE,  
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*A SIMILE.*

**I**N a dull Stream, which moving slow,  
You hardly see the Current flow ;  
If a small Breeze obstructs the Course,  
It whirls about for Want of Force ;

H

And

74 *The ACCOMPLISH'D HOUSEWIFE,*

And in its narrow Circle gathers  
Nothing but Chaff, and Straw, and Feathers.  
The Current of a Female's Mind  
Stops thus, and turns with every Wind:  
Thus whirling round, together draws  
Fools, Fops and Rakes, for Chaff and Straws.

*The HAPPY BEAU: Or, the LADY'S  
FAVOURITE.*

**H**OW happy lives the Man, how sure to charm,  
Whose Knot embroider'd flutters down his Arm!  
On him the Ladies cast the yielding Glance,  
Sigh in his Song, and languish in his Dance:  
While wretched is the Wit, contemn'd, forlorn,  
Whose gummy Hat no scarlet Plumes adorn.  
What tho' *Apollo* dictates from his Tongue,  
No Lady's Favour on his Sword is hung.  
His Wit is spiritless, and void of Grace,  
Who wants th' Assurance of Brocade and Lace.  
While the gay Pop genteely talks of Weather,  
The Fair in Raptures doat upon his Feather.  
He dresses, fences;—What avails to know?  
For Women chuse their Men, like Silks, for Show.

*TRUE MERIT; wherein it principally  
consists.*

**V**irgins should value nothing less  
Than Titles, Figure, Shape and Dress.  
Merit should be for ever plac'd  
In Judgment, Knowledge, Wit and Taste.  
For these, 'tis own'd, without Dispute,  
Alone distinguish Man from Brute.  
A wealthy, gaudy Fool can pass  
At best but for a golden Ass.

*SYMPATHETIC LOVE; Or, FANCY  
surpasses BEAUTY.*

**W**hoe'er excels in what we prize,  
Appears a Hero in our Eyes.

Each

Each Girl, when pleas'd with what is taught,  
Will have the Teacher in her Thought.  
When Miss delights in her Spinnet,  
A Fiddler may a Fortune get.  
A Blockhead, with melodious Voice,  
In Boarding-Schools may have his Choice;  
And oft the Dancing-Master's Art  
Climbs from the Toe to reach the Heart.  
In Learning let the Nymph delight,  
The Pedant gets a Mistress by't.

*Be what NATURE design'd you; and shine  
in your own SPHERE.*

THIS Soil, in early Youth improv'd with Care,  
The Seeds of gentle Science best will bear;  
That which more Particles of Flame inspir'd,  
With glitt'ring Arms and Thirst of Fame is fir'd.  
Nothing of Greatness in a Third will grow,  
But, barren as it is, will bear a Beau.  
If these from Nature's genial Bent depart,  
In Life's dull Farce to play a borrow'd Part;  
Should the Sage dress, and flutter in the Mall,  
Or leave his Problems for a Birth-Night Ball;  
Should the rough Homicide unsheath his Pen,  
And in Heroicks only murder Men;  
Should the soft Fop forsake the Lady's Charms,  
To face the Foe with inoffensive Arms;  
Each would Variety of Acts afford,  
Fit for some new *Cervantes* to record.

*The curious IMPERTINENT: Or, the  
FOLLY of SUPERSTITION.*

ALL Superstition from thy Breast repel;  
Let cred'lous Boys, and prattling Nurses tell  
How, if the Festival of *Paul* be clear,  
Plenty from lib'ral Horn shall strow the Year:  
How, if on *Savithin's* Feast the Welkin lowers,  
And ev'ry Penthouse streams with hasty Show'rs.



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Twice twenty Days shall Clouds their Fleeces drain,  
And wash the Pavement with incessant Rain.  
Let not such vulgar Tales debase thy Mind,  
Nor *Paul* nor *Switthin* rule the Clouds or Wind.

*Obscure Merit finds but few Admirers; or,*  
POVERTY breeds CONTEMPT.

**T**HE greatest Gift that Nature does bestow  
Can't unassisted to Perfection grow:  
A scanty Fortune clips the Wings of Fame,  
And checks the Progress of a rising Name:  
Each dastard Virtue drags a Captive's Chain,  
And moves but slowly; for it moves with Pain:  
Domestic Cares sit hard upon the Mind,  
And cramp those Thoughts which should be unconfin'd.  
The Cries of Poverty alarm the Soul,  
Abate its Vigour, its Designs controul:  
The Stings of Want inflict the Wounds of Death,  
And Motion always ceases with the Breath.  
The Love of Friends is found a languid Fire,  
That glares but faintly, and will soon expire.  
Weak is its Force, nor can its Warmth be great;  
A feeble Light begets a feeble Heat.  
Wealth is the Fuel that must feed the Flame;  
It dies in Rags, and scarce deserves a Name.

*VICE is a perfect Cheat: Or, the Charms*  
of VIRTUE.

**V**IRTUE's so suited to our Happiness,  
That none but Fools can be in love with Vice.  
Virtue's a native Rectitude of Mind;  
Vice the Degen'racy of human Kind.  
Virtue is Wisdom solid and divine;  
Vice is all Fool without, a Knave within.  
Virtue is Honour circumscrib'd by Grace;  
Vice is made up of every Thing that's base.

Virtue

Virtue has secret Charms which all Men love,  
 And those that do not chuse her yet approve :  
 Vice like ill Pictures, which offend the Eye,  
 Make those that made them their own Works deny.  
 Virtue's the Health and Vigour of the Soul;  
 Vice is the foul Disease infects the whole.  
 Virtue's the Friend of Life, the Soul of Health,  
 The poor Man's Comfort, and the rich Man's Wealth.  
 Virtue's a beauteous Building form'd on high,  
 Vice is Confusion and Deformity.

*The FAIR INCONSTANT: Or, the Picture  
 of a COQUET.*

THERE's a Being in Nature as light as a Feather,  
 As fickle as Wind, as inconstant as Weather.  
 Now humble, then proud; now sweet, and then sour;  
 Never wears the same Humour, or Conduct an Hour.  
 'Tis a Lion, a Lamb, an Eagle, a Dove;  
 All Tameness, all Fierceness, all Hate, or all Love.  
 It can swear and protest; but its Oaths are so frail,  
 That he who relies on't takes an Eel by the Tail.

*The MAGIC of FLATTERY: Or, the  
 AGREEABLE IMPOSITION.*

NOTHING so much intoxicates the Brain,  
 As Flattery's smooth insinuating Bane;  
 She on th' unguarded Ear employs her Art,  
 While vain Self-love unlocks the yielding Heart.  
 And Reason oft submits when both invade,  
 Without assaulted, and within betray'd.  
 When Flattery's magic Mists suffuse the Sight,  
 The *Don* is active and the *Boor* polite.  
 Her Mirror shews Perfection thro' the whole,  
 And ne'er reflects a Wrinkle or a Mole.  
 Each Character in gay Confusion lies,  
 And all alike are virtuous, brave and wise.

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Nor fail her fulsom Arts to sooth our Pride,  
Tho' Praise to Venom turns, if wrong applied.

NATURE's *the best* GUIDE: Or, *the*  
HAPPY SCHOLAR.

**H**OW truly blest are they, and only they,  
Who Nature's wise Instructions can obey!  
Who within Bounds their Appetites confine,  
Nor drink too deep of Pleasure's heady Wine!  
Who, free from Business too, the Leisure find  
To dress the little Garden of the Mind.  
That grateful Tillage best rewards our Pains;  
Sweet is the Labour, certain are the Gains.  
The rising Harvest never mocks our Toil,  
Secure of Fruit, if we manure the Soil.

FANCY *surpasses* BEAUTY: Or, *the*  
PARTIAL PARENT.

**G**OOD God, how tender is the Parent's Love!  
Their ravish'd Hearts what earning Transports  
move!

All Kinds that move in Ocean, Earth, or Air,  
Alike the Charms of Piety revere.  
Fondly the Savage licks her shapeless Young,  
And smooths the Ringlets with her scurfy Tongue.  
The careful Birds bring home the hourly Feast,  
While unfledg'd Chirpers flutter in their Nest:  
Ev'n rav'nous Fish defend their helpless Fry,  
Forewarn their Dangers, and their Wants supply.  
Not Mothers only their young Off-spring prize,  
Sweet as their Lives, and dearer than their Eyes;  
Unreasoning Souls the same Propensions move;  
Parents claim no Prerogative from Love.  
One Instinct runs thro' all——

*The Agreeable LADY; Or VIRTUE's the  
greatest BEAUTY.*

THE Things that make a Virgin please,  
She who seeks will find them these.

A Beauty without Art complete,  
Who, from her Toilet simply neat,  
The golden Tissue can despise,  
And wears no Brilliants but her Eyes.  
Soft blended in her Eyes should meet,  
Desiring Love and sparkling Wit;  
And in her dimpled Smiles be seen  
A modest, though a chearful Mien.  
With such wise Lowliness endued,  
That neither can be mean nor rude.  
The Virtue that does her adorn,  
By Honour guarded, not by Scorn.  
An undissembled Innocence,  
Apt not to give, nor take Offence;  
And whose Religion's strong and plain,  
Not superstitious, nor profane.  
With such a Virgin, such a Wife,  
Who would not chuse to spend his Life?

INSTRUCTIONS for Addressing  
PERSONS of DISTINCTION, &c.

*To the ROYAL FAMILY.*

<i>Superscription.</i>	<i>Address.</i>
To the King's most excellent Majesty. To his Sacred Majesty; or, To the King.	Sire; or, May it please your Majesty.
To his Royal Highness Frederick Prince of Wales.	May it please your Royal Highness.
The same to all the rest, with the Variation of the Title, and the Sex.	

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## *To the NOBILITY.*

<i>Superscription.</i>	<i>Address.</i>
To his Grace <i>A.</i> Duke of <i>B.</i>	My Lord Duke. May it please your Grace.
To the most noble <i>A.</i> Marquis of <i>B.</i>	My Lord Marquis.
To the Right Honourable <i>A.</i> Earl of <i>B.</i>	My Lord. Your Lordship.
To the Right Honourable <i>A.</i> Lord Viscount <i>B.</i>	The same as an Earl.
To the Right Honourable <i>A.</i> Lord <i>B.</i>	The same as an Earl.

*N. B.* Addresses are paid to Ladies according to the Rank of their Husbands.

All the Sons of Dukes and Marquisses are stiled Lords, and have the Title of *Right Honourable*. The eldest Sons of Earls likewise have the same, by the Courtesy of *England*.

All the younger Sons of Earls, the Sons of Viscounts and Barons, are stiled *Esquires*, and have the Title of *Honourable*. As,

To the Honourable *A. B.* Esquire.

All Daughters of Dukes, Marquisses, and Earls are Ladies. All the Daughters of Viscounts or Barons have the Title of *Honourable*. As,

To the Honourable Mrs. *A. B.* *Address*, Madam.

All Privy-Counsellors, Lord Mayors of *London*, of *York*, and of *Dublin*, have the Title of *Right Honourable*.

The Lord Provost of *Edinburgh*, in *Scotland*, has the same Title.

All Persons who bear his Majesty's Commission have the Title of *Honourable*. Every Servant belonging to his Majesty, that is either on the civil or the military List; as also all Servants belonging to the Royal Family, have the Title of *Esquires*.



*To the PARLIAMENT.*

<i>Superscription.</i>	<i>Address.</i>
To the Right Honourable the Lords Spiritual and Temporal in Parliament assembled.	My Lords.
To the Honourable the Knights, Citizens, and Burgeſſes, in Parliament assembled.	Gentlemen. May it please your Honours.
To the Right Honourable <i>A. B.</i> Esq; Speaker of the House of Commons.	Sir.

Observe, the Speaker is commonly one of his Majesty's most Honourable Privy-Council.

*To the CLERGY.*

<i>Superscription.</i>	<i>Address.</i>
To the most Reverend Father in God <i>A.</i> Lord Archbishop of <i>C.</i>	My Lord. Your Grace.
To the Right Reverend Father in God <i>A.</i> Lord Bishop of <i>L.</i>	My Lord. Your Lordship.
To the Reverend <i>A. B.</i> D. D. Dean of <i>C.</i> or Archdeacon, or Chancellor, of <i>D.</i> or Prebendary, &c.	Reverend Doctor: Mr. Dean, or, Reverend Sir.

*N. B.* All Rectors, Vicars, Curates, Lecturers, and Clergymen of inferior Denomination, have the Title of *Reverend*.

*Note*, at the same Time, that the Wives of the Clergy, however dignified or distinguish'd, receive no Titles from their Promotion.

As

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As to the Officers of the King's Household, they must be address'd according to their Quality, or the Posts of which they are respectively possess'd; the Preference being always given to that which is most honourable.

When you superscribe to Persons, with regard to their respective Offices, then the Employment they are respectively in must be particularly express'd.

Such Commissioners as are on the Civil List must be address'd according to their Quality, and have the Title of *Right Honourable*; as for Instance,

To the Right Honourable the Lords Commissioners of his Majesty's Treasury, of Trade and Plantations, of the Admiralty, &c. and to those you address yourselves thus, *May it please your Lordships.*

The Commissioners of the Customs, Excise, Stamp-Office, &c. have the Title of *Honourable*. And in case either or any of them be Privy-Counsellors, 'tis then customary to give them, collectively, the Title of *Right Honourable*.

### *In the ARMY.*

All Noblemen are address'd according to their Quality, with the Addition of their particular Post or Employment.

When you address a Colonel, you stile him *Honourable*, as for Instance,

To the Honourable *A. B.* Colonel of, &c.

As to other military Officers, set the Name of their Employment before their own, as Major *A. B.* Captain *D. B.* &c.

### *In the NAVY.*

All such as are Noblemen have the Title due to their Quality, as well as to their Office; and all Admirals, though they be not Peers, have the Title of *Honourable*.

The other Officers have the same Titles as those in the Army.

All

All Ambassadors, Plenipotentiaries, and Governors abroad are stiled *their Excellencies*, with the Addition of their respective Qualities.

The Lords Justices of *Ireland* have the same Title.

All such Judges, as are Privy-Counsellors, have the Title of *Right Honourable*; if they are not, they are only stiled *Honourable*; as,

To the Right Honourable *A. B.* Lord Chancellor of *Great Britain*.

To the Right Honourable the Master of the Rolls.

To the Honourable *A. B.* Esq; Lord Chief Baron.

To the Honourable *A. B.* Esq; one of the Justices, &c.

All other Graduates in the Law, according to their respective Degrees. Every Barrister is stiled an *Esquire*.

All such Gentlemen, as are in the Commission of the Peace, are also stiled *Esquires*, and address'd as *Worshipful*. The same Address is paid to all Sheriffs and Recorders.

The Aldermen and Recorder of the City of *London*, and all Mayors of Corporations (the Lord Mayors only excepted) have the Title of *Right Worshipful*.

The Governors of Hospitals, Colleges, &c, when they either consist of Magistrates, or have any among them, have the Title either of *Right Worshipful*, or only *Worshipful*, according as their respective Titles may be.

Bodies Corporate are stiled *Honourable*; as for Instance,

The Honourable the Court of Directors of the *East-India* Company, &c.

The Honourable the Sub Governor, Deputy-Governor, and Directors of the Bank of *England*, *South-Sea* Company, &c.

Or otherwise, the Title given them is *Worshipful*; as,

The Master and Wardens of the *Worshipful* Company of *Mercers*.

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A Baronet and a Knight are, for the generality, stiled *Honourable*, and their Wives have the Title of *Ladies*.

As to the Address made to Merchants, and other Persons in a Way of Trade and Commerce, it is only *Sir*.



Other  
is only

8

A N

**were**



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were all significant Figures, as may be plainly seen in the following Table:

1	Units.	1
12	Tens.	10
123	Hundreds.	100
1234	Thousands.	1000
12345	X. Thousands.	10000
123456	C. Thousands.	100000
1234567	Millions.	1000000
12345678	X. Millions.	10000000
123456789	C. Millions.	100000000

Figures have their Value according to the Places they are set in, as 1 in the first Place, or Place of Units, is One; in the second Ten; in the third One Hundred; in the fourth One Thousand; in the fifth Ten Thousand, &c.

The Table directs how properly to express any given Number; as 123, which Number consisting of three Places, is read thus, One Hundred Twenty-three; this, 123,456, consisting of six Places, is thus express'd, One Hundred Twenty-three Thousand Four Hundred and Fifty-six; and this, 123,456,789, consisting of nine Places, is read thus, One Hundred Twenty-three Millions, Four Hundred Fifty-six Thousand, Seven Hundred and Eighty-nine.

## Addition of Whole Numbers.

Simple *Addition* gathers together many Numbers or Sums of one Kind, in order to find how much they amount to; or it finds one Number that is equal to all the Numbers that are required to be added together:

And to prepare Sums to be added together,

1. The Sums must be placed in such manner, the one under another, that the Units must stand under Units, Tens under Tens, Hundred; under Hundreds, &c.

2. Draw

2. Draw a Line under them when so prepared.
3. Begin at the lowest Figure, in the first Column to the Right Hand, and add up all the Figures in that Column, marking all the Tens.
4. Set down the Remainder above all the Tens in the first Column.
5. Add the Number of Tens in summing up the first Column to the lowest Figure in the second Column, and proceed to sum up that Column in the same Manner as the first.
6. Thus continue doing thro' all the Columns.
7. And because in summing up the last Column, there remains no other Column for the Tens to be added to, therefore they are to be set down by themselves; and the Number thus found will be the Sum required.

*An useful Table to discover the Amount of any two Digits or Figures, under nine, for the Benefit of the young Practitioner.*

0	1	2	3	4	5	6	7	8	9
1	2	3	4	5	6	7	8	9	10
2	3	4	5	6	7	8	9	10	11
3	4	5	6	7	8	9	10	11	12
4	5	6	7	8	9	10	11	12	13
5	6	7	8	9	10	11	12	13	14
6	7	8	9	10	11	12	13	14	15
7	8	9	10	11	12	13	14	15	16
8	9	10	11	12	13	14	15	16	17
9	10	11	12	13	14	15	16	17	18

*Directions for the Use of the foregoing Table.*

Take one of the Digits proposed in the first Column towards the Left-Hand, and the other in the uppermost Row, and trace your Finger down from  
I 2 thence,

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thence, till 'tis even with the first, and there you will find the Answer to the Question proposed.

As for Example: Suppose it were required to know how much 8 added to 6 would amount to. Look for the Figure 6 in the first Column or Rank, and in the top Row seek for 8; then draw your Finger directly down till 'tis opposite to the 6 before found, you'll have the Answer to be 14.

Suppose it were required to add four Thousand forty-three Pounds, eight-seven Pounds, eight Hundred and seventy-four Pounds, six Hundred forty-eight Thousand Pounds, and five Hundred and seventy-four Pounds together, let the Sums be disposed in the following Order:

C. Thousands	X. Thousands	Thousands	Hundreds	Tens	Units
		4	0	4	3
				8	7
			8	7	4
6	4	8	0	0	0
			5	7	4
<hr/>					
6	5	3	5	7	8

Then begin at the lowest Figure in the first Column to the Right Hand, which is the Units Place, saying 4 and 4 is 8, and 7 is 15, and 3 is 18; set down 8, and carry 1 for the 10 to the next Column or Rank of Tens. Then say, 1 and 7 is 8, and 7 is 15, and 8 is 23, and 4 is 27; set down the 7, and carry 2 to the third Column or Rank of Hundreds, by reason ten Tens are an Hundred; then say, 2 and 5 is 7 and 8 is 15; for like Reason set down 5 and carry 1 to the next Column or Rank of Thousands, say-

ing, 1 and 8 is 9 and 4 is 13; set down the 3 and carry 1 to the next Column or Rank, saying, 1 and 4 make 5, which set down; and as that Rank does not amount to 10, you are not to carry any thing to the next Column; and as the Column following amounts but to 6, set the 6 down under the Line, and the Sum or Total Amount of the several given Sums will be obtain'd, being 653578, or six Hundred fifty-three Thousand five Hundred and seventy-eight.

The best Way of proving *Addition* is to begin at the Top of the Sum, and reckon the Figures downwards

wards in the same Manner that they were added up-  
wards, and if the second total Sum be equal to the first,  
the Operation has been perform'd right, otherwise  
not.

*Examples for the Learner's Practice.*

L.	Gallons.	Tons.	Yards.	Nails.
4	47	649	4768	63971
7	38	487	3147	41872
1	62	379	6398	31485
9	21	638	4783	79386
8	43	547	1745	5483
3	74	415	649	6279
4	58	984	563	876
6	14	76	47	49
7	9	43	8	6
—	—	—	—	—
—	—	—	—	—

An ancient Lady being asked what Age she was of,  
answered, that she had seven Daughters, whose Birth  
exceeded each other two Years, and that her eldest  
Daughter was born when she was thirty Years old,  
which is now the Age of the youngest : How old was  
the Mother?

*Answer Years.*

SUBTRACTION.

**SUBTRACTION** teaches to take a lesser Sum  
from a greater, and to find the Difference be-  
twixt them.

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An useful Table to discover the Difference between two Digits.

0	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
1	0	1	2	3	4	5	6	7	8	9								
2		0	1	2	3	4	5	6	7	8	9							
3			0	1	2	3	4	5	6	7	8	9						
4				0	1	2	3	4	5	6	7	8	9					
5					0	1	2	3	4	5	6	7	8	9				
6						0	1	2	3	4	5	6	7	8	9			
7							0	1	2	3	4	5	6	7	8	9		
8								0	1	2	3	4	5	6	7	8	9	
9									0	1	2	3	4	5	6	7	8	9

*Directions for the Use of the foregoing Table.*

Seek for the Figure to be subtracted in the first Column or Rank on the Left Hand, and for the Number to be subtracted from in the upper Row; and trace your Finger down thence 'till 'tis even with the former Figure, and there you will find the Answer to the Question proposed.

As for Example; Suppose it were required to take or subtract 7 from or out of 15, and shew the Remainder,

Look for the Figure 7 in the left Hand Rank, and for the Number 15 in the upper Row; then drawing your Finger directly down 'till 'tis opposite to the 7 found before, you'll have the Answer to be 8.



*To prepare Sums to be Subtracted.*

1. Write the least Number under the greater according to the Order of Places; then,
2. Draw a Line beneath them.
3. Begin at the lower Figure in the first Column to the Right Hand, and subtract every lower Figure in each Column from its respective one above.
4. When the upper Figure is lesser, add 10 to it, in such Case always observing either to take an Unit from the next upper Figure to the Left Hand; or, which is the same Thing, add an Unit to the next lower Figure, and the Number thus found will be the Difference required.

As for Example, Let it be required to take the Number 2876 from 3047. First set the Figures, as before taught, as in the Margin; then beginning with the lower Figure in the first Column to the Right Hand, say 6 from 7 leaves 1 to be set down under the first Column; 7 from 4 I cannot take, but 7 from 10 and 4, equal to 14, leaves 7 to be set under the second Column; then for the 10 that I added to the upper Figure in the second Column, I add 1 to the lower Figure in the third Column; thus 1 and 8 make 9, and proceed, saying, 9 from 0 I cannot take, but 9 from 10 leaves 1, which I set under the third Column; then 1 that I add to the 2 in the fourth Column maketh it 3, 3 from 3 leaves 0, which I set under the last Column, and the Remainder is found to be 171.

The Reason that you add 10 to the upper Figure, when 'tis less than that below, is, that borrowing 1 from the next Figure following, it by that means is diminished 1, therefore the Figure under it having one added (which is 10 of the Place before it on the Right Hand) by this means 1 more is taken from the Place above, and the Remainder will be the same, as if the Figure above was really lessened.

*Examples*

*Examples for Practice.*

From 748657  
Take 347985

Remains \_\_\_\_\_

From 516284  
Take 74968

Remains \_\_\_\_\_

## MULTIPLICATION:

**M**ultiplication is a Rule by which a given Number may be increased to any proposed Number of Times.

That is, one Number is said to multiply another, when the Number multiplied is so often added to itself, as there are Units in the Number multiplying; and another Number is produced.

To perform Multiplication two Numbers are always given, *viz.* the Number to be multiplied called the *Multiplicand*, and the Number multiplying by, called the *Multiplier*; and from those will arise a third Number called the *Product*, which is the *Multiplicand* so often added to itself as there are Units in the *Multiplier*.

Before any Operation can be readily perform'd in Multiplication, the several Products of the single Figures multiplied one into the other should be perfectly learn'd by Heart, according as they are express'd in the following Table.

*The*

The MULTIPLICATION TABLE.

2 times 2 make 4	4 times 4 make 16	6 times 9 make 54
3 6	5 20	10 60
4 8	6 24	11 66
5 10	7 28	12 72
6 12	8 32	
7 14	9 36	7 times 7 make 49
8 16	10 40	8 56
9 18	11 44	9 63
10 20	12 48	10 70
11 22		11 77
12 24	5 times 5 make 25	12 84
	6 30	
3 times 3 make 9	7 35	8 times 8 make 64
4 12	8 40	9 72
5 15	9 45	10 80
6 18	10 50	11 88
7 21	11 55	12 96
8 24	12 60	
9 27		9 times 9 make 81
10 30	6 times 6 make 36	10 90
11 33	7 42	11 99
12 36	8 48	12 108

When this Table is perfectly learn'd by Heart, so as to know the Product of any two Figures without Hesitation, you may proceed (but not 'till then) to work any Sum propos'd to be multiplied, having due Regard to the following Directions, *viz.*

Set the Multiplier under those Figures of the Multiplicand, which is of the same Denomination. Then begin with the Figure in the Units Place of the Multiplier, and with it multiply the Figure in the Units Place of the Multiplicand; and if the Result be less than 10, set it underneath the Line in the Place of Units; then proceed and multiply the next Figure of the Multiplicand; but if their Product be more than 10, (or Tens) then set down what it is above, as in Addition, and carry the

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the Ten or Tens in Mind, until you have multiplied the next Figure of the Multiplicand with the same Figure of the Multiplier; and then to their Product, add the Ten or Tens born in Mind, setting down the Overplus of their Sum above the Tens, as before; and so proceed, in the same Manner, until all the Figures of the Multiplicand are multiplied with that Figure of the Multiplier.

*Example 1.* Let it be required to multiply 57436 by 3, or repeat 57436 three Times, to know what it will produce.

*The Work will stand thus,*

57436 Multiplicand.		The Proof by Addition	{	57436			
3 Multiplier.				57436			
<hr/> 172308 Product.							<hr/> 57436
							<hr/> 172308

When the Multiplier consists of more than one significant Figure; multiply the Figures in the Multiplicand by that standing in the Units Place in the Multiplier as before; and in like manner multiply the Multiplicand by the Figure standing in the Place of Tens of the Multiplier: But you must place the Units of the second Product under the Tens Place of the first Product, and the other Degrees in Order, Tens under Hundreds, Hundreds under Thousands of the first Product; which done, add the Products together, and the Aggregate or Sum is the General Product required.

*Example 2.* Let it be required to multiply 3847 by 23.

Note, if there had been three Figures in the Multiplier, when you were to multiply by that in the Hundreds Place; the first Figure of the Product must have been placed under the 9 in the lower of these Products.

3847 Multiplicand.	
23 Multiplier.	
<hr/> 11541 Product by 3.	
7694 Product by 20.	
<hr/> 88481 General Product	
or Product by 23.	
The	

The following Examples will make it plain.

*Example 3.*

$$\begin{array}{r} 4713984 \\ 389 \\ \hline 42425856 \\ 37711872 \\ 14141952 \\ \hline 1833739776 \end{array}$$

*Example 4.*

$$\begin{array}{r} 257356 \\ 7648 \\ \hline 2058848 \\ 1029424 \\ 1554136 \\ 1801492 \\ \hline 1698258688 \end{array}$$

When you have any Number of Cyphers towards the Right Hand of the Multiplicand, or Multiplier, or either of them; multiply the significant Figures together, and after the Operation is done, put the Cyphers contained in both, or either of them, to the Right Hand of the Product, as in the following Examples:

*Example 5.*

$$\begin{array}{r} 9538 \\ 4600 \\ \hline 57228 \\ 38152 \\ \hline 43874800 \end{array}$$

*Example 6.*

$$\begin{array}{r} 87600 \\ 79 \\ \hline 7884 \\ 6132 \\ \hline 6920400 \end{array}$$

*Example 7.*

$$\begin{array}{r} 785000 \\ 56900 \\ \hline 7065 \\ 4710 \\ 3925 \\ \hline 44666500000 \end{array}$$

Here follow a few Examples, without the Work at large, for the Learner's Practice:

Multiply

by

Answer.

75649	579	43800771
687000	365	244572000
530674	45007	23884044718
7901375	30000	237041250000
537084000	597700	31725551800000
102030405	504030201	51426405540261405
987654321	123456789	121932631112635269

These



These Examples (being well understood) are sufficient to instruct the Learner in all the Varieties that can happen in multiplying whole Numbers.

Most Masters that teach *Arithmetic* prove the Truth of Multiplication by casting out the Nines that are contained in the Multiplicand, Multiplier, and their Product; but because that Method is very erroneous, as might be easily shew'd, I shall therefore omit it, and recommend the following as the most infallible Method.

*To prove Multiplication:*

Make that which was your Multiplier your Multiplicand, and multiply that by the Multiplicand; the Product will come to the same if the Work be truly perform'd, otherwise not.

<i>Example.</i>			
Multiply	327	Proof	132
by	132		327
	<hr/>		<hr/>
	654		924
	981		264
	327		396
	<hr/>		<hr/>
	43164		43164
	<hr/>		<hr/>

## DIVISION.

**B**y *Division* we discover how often one Number is contain'd in another: In which three Terms are to be observed,

1. The Dividend, or Number to be divided.
2. The Divisor, or the Number by which the Dividend is to be divided.

3. The

3. The Quotient or Number arising from dividing the one by the other, and which answers to how often the Divisor is contain'd in the Dividend.

The Remainder is the Number that may remain out of the Dividend after the Divisor is had as many Times in it as is expressed in the Quotient: From whence it follows, that the Remainder must be always less than the Divisor, or otherwise the Divisor may be had once more in it.

As *Multiplication* is a compendious Way of *Addition*, so *Division* is the Work of many *Subtractions*; for if 12 be divided by 4, the Quotient will be 3; for 4 may be taken 3 Times out of 12.

N. B. If the Quotient of any Division be multiplied by the Divisor (and the Remainder added to the Product, if any Thing remains) their Product will be the same with the Dividend or Number divided; whence it follows, that Multiplication and Division do mutually prove each other.

To divide any Number by a Divisor, consisting but of one Figure:

Let it be required to divide 27194 by 6, set down the Divisor 6 thus, 6) immediately after which, in a straight Line, write the Dividend, and at the End thereof make a crooked Line thus (, and it will stand

Dividend

Divisor 6) 27194 (

Quotient when found.

Then make a Dot or Point under the 7 in the Dividend, and not under the 2, because you cannot take the Divisor 6 from the 2; then consider how often 6 can be had in, or taken from 27, the two first Figures in the Dividend, and you will find it may be taken 4 Times; for 4 Times 6 make 24, being the greatest Product of 6 (by any Figure) that can be taken from 27. Therefore place 4 in the Quotient, and with it it multiply 6 the Divisor, setting down their Product underneath the aforesaid two first Figures of the Dividend,

K

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dend, and subtract it from them, and the Work will stand

Thus, 6) 27194 (4

24

—

3

Then make a Point or Dot under the next Figure of the Dividend, *viz.* under the 1, and bring it down under the Line, and place it to the Remainder 3, which by that means will become 31. Then consider how many Times 6 can be had in or taken from 31, which you'll find to be 5 Times, because 5 Times 6 make 30, therefore place 5 in the Quotient, and with it multiply the Divisor 6, setting down and subtracting their Product, as before. Then the Work will stand

Thus, 6) 27194 (45

24

—

31

30

—

1

Then make a Point under the next Figure, *viz.* 9 of the Dividend, and bring it down to the Remainder, as before, and proceed in the same manner as is before directed; and the Work will stand

Thus, 6) 27194 (453

24

—

31

30

—

19

18

—

1

Lastly, make a Point and bring the 4, being the last Figure of the Dividend, to the Remainder 1, which will

will then become 14, and proceeding as in the former Operations, you'll find that 6 the Divisor may be taken twice from 14, and that 2 will remain, and the Work will stand

Thus, 6) 27194 (4532

24...

31

30

19

18

14

12

2

So the Work is finished; and I find that 4532 is the one sixth Part of 27194, and besides there remains 2.

Note, that a Divisor cannot be found in any Dividend above 9 times, because 10 requires two Operations, viz. 1 and 0 times, and therefore two Quotient Figures.

If the Product proves greater than the Number to be divided, the Divisor has been taken too often, and if the Remainder proves greater than the Divisor, it shews that it has been taken too few times.

But the Division by one Figure is more compendiously perform'd by Halving, Thirding, Fourthing, &c. the Dividend:

As for Example: Suppose it were required to take the third Part of 23412, say, the third of 23 is 7, and 2 over, to which annex the 4; and say, the third of 24 is 8, and 0 remains; the third of 1 is 0 and 1 over to which annex the 2 following;

K 2

23412

3

7804

then

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then say, the third of 12 is 4, therefore the Quotient of 23412, divided by 3, is 7804, as in the Margin.

Again: Suppose it were required to take the eighth Part of 4165856, say the eighth of 41 is 5, and there remains 1, to which annex 6; the eighth of 16 is 2; the eighth of 5 I cannot, but the eighth of 58 is 7, and the Remainder is 2; the eighth of 25 is 3, and the Remainder is 1; the eighth of 16 is 2: and therefore the Quotient is 520732.

$$\begin{array}{r} 4165856 \\ 8 \overline{) \phantom{000000}} \\ 520732 \end{array}$$

When the Divisor consists of two, three, or more Figures, the Operation is something more difficult than the foregoing, but depends on the same Principles; therefore the Learner being well acquainted with the preceding Method of dividing by a single Figure, will the more readily understand these that follow, which are two, the first of which is the easiest, but the other the most expeditious. For an Example to the first, let it be required to divide 4112772 by 708, or (which is the same) to divide 4112772 into 708 equal Parts.

First make a Table of the Divisor, multiply'd by the nine Digits in the following Manner.

1. Set down the nine Digits one under the other, as in the Margin.

2. Set the Divisor against 1; then underneath the Divisor 708, subscribe the Double thereof, which is 1416, and place it against the Figure 2. Then the said Double (or 1416) being added to the Divisor (708) the Sum is 2124 for the Triple, or three Times the Divisor, which set against the 3. Again, adding the 2124 (the Triple of the Divisor) to the Divisor (708), you'll have 2832, which is four times the Divisor, which write down opposite the

1	708
2	1416
3	2124
4	2832
5	3540
6	4248
7	4956
8	5664
9	6372



the Figure 4, and proceed in the same Manner, till you have finish'd the Table, which readily shews the Product of the Divisor multiply'd by each of the nine Digits.

The Table of Multiples or Products of the Divisor being thus prepared, write down the Dividend on the Right Hand of the Divisor, then distinguish by a Point or Dot so many of the foremost Places of the Dividend towards the Left Hand, as are either equal in Value (being consider'd apart) to the Divisor, or which being greater yet come nearest to the Value thereof.

Thus subscribe a Point under the 2, thereby setting

apart 4112, being the fewest of the foremost Places which will contain the Divisor 708; so is 4112 the Dividual (or Number to be divided, and whereof the first Question must be ask'd); then demanding how often the Divisor

1	708	4112772 (5809
2	1416	3540
3	2124	
4	2832	5727
5	3540	5664
6	4248	
7	4956	6372
8	5664	6372
9	6372	
		0000

708 is contained in the Dividual 4112; the Answer will be found by the Table to be 5 Times; for looking in the Table I cannot take the Dividual exactly; but I see that 6 Times the Divisor is the next Greater than the Dividual 4112, and five Times is the next Lesser, wherefore I write down 5 in the Quotient, and the Number in the Table, which stands against 5, I set under the 4112 of the Dividend 3540, which is 5 Times the Divisor, and subtract it from the Dividual 4112, and subscribe the Remainder underneath the Line; that done, I put a Point under the next Place of the Dividend towards the Right Hand, and because the Figure 7 stands in that Place, I transcribe 7 next after the Remainder 572, so there is 2727 for a new Dividual.

Then asking how often the Divisor 708 is contain'd in the Dividual 5727, the Answer will be found in the Table to be 8 Times; for looking in the Table I find that 9 Times the Divisor is the next Greater, but 8 Times is the next Lesser than the Dividual, wherefore I write 8 in the Quotient, and the Number in the Table, which stands against 8, to wit, 5664, I subscribe under, and subtract from the Dividual 5727, placing the Remainder 63 underneath the Line.

Again, I put a Point under the next Place of the Dividend, where I find the Figure 7, and therefore transcribing 7 next after the Remainder 63, the new Dividual will be 637; then asking how often the Divisor 780 is contain'd in the Dividual 637, and not finding it once contain'd therein, I write 0 in the Quotient: And since in this Case (that is, when a Cypher answers the Question) the Dividual remains the same without any Alteration, the Figure, or Cypher standing in the next Place of the Dividend is to be transcribed after the Dividual, for a new Dividual; so writing 2 next after 637, the new Dividual is 6372, of which, demanding how often the Divisor 708 is contain'd in 6372, I find by the Table it is contain'd in it 9 Times, therefore I write 9 in the Quotient; and placing the Number which stands against 9 in the Table, which is 6372, under the Dividual 6372, and subtracting it from the Dividual, there remains 0; wherefore I conclude that if 4112772 be divided by 708, or into 708 equal Parts, the true Quotient will be 5809.

Again, Let it be required to divide 702518074 by 79863, the Quotient arising will be 879654  $\frac{79863}{79863}$  and the Operation will stand as follows.

*Divisor.*

*Divisor.*

1	79863	70251807468	(87965475883
2	159726	638904	...
3	239589		
4	391452	636140	
5	399315	559041	
6	479178		
7	559041	770997	
8	638904	718767	
9	718767		

522304  
479178

431266  
399315

319518  
319452

66

This Method of Tabulating the Divisor will make the Work of Division become very easy to the young Learners, especially till they are well practised in Division; and even then, if the Division be very large, and many Figures are expected in the Quotient.

*N. B.* If after the Division is ended, there be a Remainder, that Remainder should be set over the Divisor with a Line betwixt them, adjoining to the Quotient, as in the last Example.

I come now to the last and principal Method of Division, without the Help of a Table, when the Divisor consists of many Places, which to those who have the Table of Multiplication by heart will not be difficult: For Example,

Let it be required to divide 590624922 by 7563,

*Divisor* 7563 } 590624922 {

First

First, distinguish by a Point (as before) so many of the foremost Places of the Dividend towards the Left Hand, as are either equal in value (when they are consider'd apart) to the Divisor, or else, which being greater, comes nearest to it; thus I subscribe a Point under the 2, for 'tis plain at sight that 7563 the Divisor, cannot be taken from 5906 the like Number of Figures in the Dividend, therefore there must be allow'd five Figures of the Dividend, *viz.* 59062 for the first Operation of the Quotient; that so the first Figure 7 of the Divisor may be taken out of the two first Figures, *viz.* 59 of the Dividend, &c.

Then I proceed and consider how often 7 may be taken out of 59, and find it may be taken 8 Times, for 8 Times 7 is but 56, which I mentally subtract from 59, and there remains 3; to this 3 I mentally adjoin the third Figure of the Dividend, *viz.* 0, which makes it 30, out of which I take the second Figure of the Divisor, *viz.* 5; so often as I took the 7 from 59, which was 8 Times; but that cannot be, for 8 Times 5 is 40, which is more than 30, therefore 8 is too big a Figure to be placed in the Quotient; yet hence I conclude, that the next less, *viz.* 7, may be taken without any further Trial. I therefore place 7 in the Quotient, and with it multiply the Divisor, setting down the Product under the Dividend, and subtract it from thence, as in the former Example, and the Work will stand

Thus, 7563) 590624922 (7

52941

6121

In order to a second Operation, I make a Point under the next Figure in the Dividend, *viz.* under the 4, and bring it down to the Remainder 6121, which will then become 61214, with which I proceed in all respects as I did before with the 59062, and find the next Quotient Figure will be 8, with which I multiply  
the

the Divisor, &c. and subtract their Product from the said 61214, then the Work will stand

$$\begin{array}{r}
 \text{Thus, } 7563) 590624922 \text{ (78)} \\
 \underline{52941} \phantom{00} \\
 61214 \\
 \underline{60504} \\
 710
 \end{array}$$

To this Remainder 710, I point and bring down the next Figure of the Dividend, viz. 9 which makes it 7109; now because the Divisor 7563 cannot be taken from 7109, I therefore place a Cypher in the Quotient.

And this must always be carefully observed, viz. That for every Figure, or Cypher, which is brought down from the Dividend in order to a new Operation, there must always be either a Figure or a Cypher, set down in the Quotient. Then the Work will stand

$$\begin{array}{r}
 \text{Thus, } 7563) 590624922 \text{ (780)} \\
 \underline{52941} \phantom{00} \\
 61214 \\
 \underline{60504} \\
 7109
 \end{array}$$

To this 7109, I bring down another Figure of the Dividend, viz. 2, and then it becomes 71092; then I consider how often 7 can be taken from 71, &c. (just as at the first Operation) and find it may be taken 9 Times, therefore I set down 9 in the Quotient, and with it multiply the Divisor, setting down and subtracting their Product, as before: Then the Work will stand

Thus,



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Thus 7563) 590624922 (7809  
52941

61214  
60504

71092  
68067

3025

To this Remainder 3025, I point and bring down the last Figure 2 of the Dividend, which makes it 30252; then proceeding in all respects as before, I find the Quotient Figure to be 4, with it I multiply the Divisor, setting down and subtracting their Product as before, and then the Work will stand

Thus, 7563) 590624922 (78094  
52941

61214  
60504

71092  
68067

30252  
30252

00000

Here the Work is ended, and I find the Quotient to be 78094. That is 7563 is contained in 590624922, just 78094 Times.

When the Divisor has one, two, three, or more Cyphers to the Right Hand, then separate the same Number of Figures by a Dash or Point from the Right Hand of the Dividend, and divide the remaining Figures toward the Left Hand in the Dividend by the significant Figures of the Divisor, leaving out the Cyphers. But when the Division's ended, those Cyphers so omitted

In the Divisor, and the Figures cut off in the Dividend, are to be both restored to their own Places, as in the following Examples,

*Example 1.*

$$\begin{array}{r}
 15629\overline{00} \quad 1374281\overline{20} \quad (87 \overline{1455820} \\
 \underline{25032} \quad \quad \quad \underline{1502900} \\
 123961 \\
 \underline{109403} \\
 1455820 \text{ remains.}
 \end{array}$$

*Example 2.*

$$\begin{array}{r}
 4.00 \quad 34.78 \quad (8 \overline{278} \text{ remains.} \\
 \underline{32} \quad \quad \quad \underline{400} \\
 278
 \end{array}$$

*Note,* That when the Divisor is an Unit with Cyphers as this last Example; then if you separate so many Figures from the Right Hand of the Dividend, as there are Cyphers towards the Right Hand in the Divisor (as before taught) that Part of the Dividend toward the Left Hand of the Dash or Point of Separation is the Quotient, and that on the Right Hand is the Remainder.

When you have occasion to divide by 10, 100, 1000, 10000, &c. you have no more to do than to cut off or separate so many Figures or Cyphers of the Dividend from the Right Hand towards the Left, and what remains is the Quotient.

As for Example: Suppose the Number 4158346 were to be Divided by 10, 100, 1000 or 10000,

By 10, the Quotient will be 415834, & 6 remaining

100, ———	————	41583 & 46
1000 ———	———	4158 & 346
10000 ———	———	415 & 8346

I shall

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I shall conclude this Article with some Examples unwrought, for the Learner's Practice.

79) 282016 (3569<sup>6</sup>/<sub>7</sub>  
 365) 2414572000 (687000  
 579) 43800771 (75649.  
 45007) 23884044718 (530674  
 75649) 4380071 (579  
 530674) 23884044718 (45007  
 59600) 57659066400 (967434  
 10000) 6794380000 (679438

## COMPOUND ADDITION.

**C**ompound Addition is when Numbers of diverse Denominations are to be added together, as Pounds, Shillings, Pence, and Farthings, to Pounds, Shillings, Pence and Farthings, &c.

The Rule for placing and adding the Numbers if they are of diverse Denominations,

Is to place all the lower Numbers under those of the same Denominations above, and sum up every Series or lineal Row of Figures, beginning at the undermost Figure towards the Right Hand, and consider how many Units of that Denomination make an Unit of the next superior Denomination; and how many Units soever you find of the next Denomination contained in that whole Rank, or Series, of the next lesser Denomination, so many you must carry to the said Rank of greater Denomination: And if any thing remain over and above a Unit or Units of the next highest Denomination, such Overplus is to be put under the Line.

ADDITION

# ADDITION of MONEY.

Let it be required to add together the several Sums of Money set down in the Margin.

<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>gr.</i>	
256	13	07	1	the lowest Figure to the Right
79	09	10	3	Hand, say, two and three is 5 and
63	17	11	0	1 is 6, equal to 1 Penny and 2
42	00	03	2	Farthings; set down the two Far-
				things under their proper Co-
				lumn, and carry 1 Penny to the
442	01	08	2	next; then say, 1 Penny that I carry
				and 3 is 4, and 11 is 15, and 10 is
				25, and 7 make 32 Pence, equal to 2 Shillings and 8
				Pence; set down the 8 Pence, and carry 2 Shillings to
				the Column of Shillings, saying 2 and 17 is 19, and 9
				is 28, and 13 is 41, equal to 2 Pounds 1 Shilling; there-
				fore set down 1 under the Column of Shillings, and
				carry 2 to the Pounds, saying, 2 and 2 is 4 and 3 is 7,
				and 9 is 16, and 6 is 22, set down 2 and carry 2; then
				say 2 and 4 make 6, and 6 is 12, and 7 is 19, and 5 is
				24, set down 4 and carry 2; then say 2 and 2 make 4,
				which set down, and the required Sum will be
442	01	08	$\frac{1}{2}$	

By the same Rule and Method you may find the Total of any other Number of Pounds, Shillings, and Pence: But,

*Note,* That as the Difficulty of proceeding by this Method would be great in Quarters of Hundreds, Pounds, Ounces, &c. I would advise you to make a Point or Dot at every 16, when you add up the Column of Ounces in Averdupois Weight, and at 28 in the Pounds, &c. by which means you'll avoid charging your Memory, and may easily carry the said Points or Dots to the next higher Denomination, as will be made very plain by a few Examples, when you are Master of the following Tables of Coins, Weights, and Measures.

L

Table

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Table 1. Of ENGLISH COIN.

4 Farthings is -- a Penny	In a Pound Sterling are	{	960 Farth.
12 Pence — 1 Shilling			240 Pence
20 Shillings — 1 Pound			80 3-Pences 60 Groats,

Table 2. Of TROY WEIGHT.

24 Grains — 1 Penny wt.	In a Pound Troy are	{	5760 Grains
20 Penny wts. 1 Ounce			240 Pen-wt.
12 Ounces — 1 Pound			12 Ounces.

Table 3. Of AVERDUPOIS WEIGHT.

16 Drams — 1 Ounce	In a tun there are	{	573440 Drams
16 Ounces — 1 Pound			35840 Ounces
28 Pounds — 1 Qr. of 112 l.			2240 Pounds
C. wt.			20 Hund.
20 Hundred - 1 Tun			of 112 l. to the Hund.
19 $\frac{1}{2}$ Hundred 1 Fodder of Lead			

Note, That 56 lb. is one Half Hundred, and 84 three Quarters of 112 lb.

Table 4. Of APOTHECARIES WEIGHT.

20 Grains — 1 Scruple	In a Pound Troy are	{	5760 Grains
3 Scruples — 1 Dram			288 Scruples
8 Drams — 1 Ounce			96 Drams
12 Ounces — 1 Pound			12 Ounces.

Table 5. Of WINE MEASURE.

2 Pints — 1 Quart	In 1 Tun are	{	6 Tierce or 252 Gal.
4 Quarts — 1 Gallon			4 Hogsheds
42 Gallons - 1 Tierce			2 Pipes or Butts.
1 $\frac{1}{2}$ Tierce, } 1 Hoghead			
or 63 Gall.			
2 Hogsheds 1 Pipe or Butt			
2 Pipes — 1 Tun.			

Table



Table 6. Of BEER and ALE.

2 Pints —	1 Quart	In a Bar- rel are	288 Pints
2 Quarts —	1 Pottle		144 Quarts
2 Pottles or	1 Gallon		72 Pottles
282 solid			36 Gallons,
Inches is			or 10152 solid Inches
9 Gallons —	1 Firkin		4 Firkins
2 Firkins —	1 Kilderkin		2 Kilderk.
2 Kilderkins	1 Barrel of		
	36 Gall.		

Note, That 1 Barrel and a  $\frac{1}{2}$ , or 54 Gallons, is a Hoghead of Beer.

Table 7. Of DRY MEASURE.

2 Pints	1 Quart	Land Measure	In one Last are	5120 Pints
2 Quarts	1 Pottle			2560 Quarts
2 Pottles	1 Gallon			1280 Pottles
2 Gallons	1 Peck			640 Gallons
4 Pecks	1 Bushel	Water Measure		320 Pecks
5 Pecks	1 Bushel			80 Bushels
8 Bushel	1 Quarter			10 Quarters
4 Quarters	1 Chaldron			2 Weys.
5 Quarters	1 Wey			
2 Weys	1 Last.			

Table 8. Of LONG MEASURE.

3 Barley Corns —	1 Inch	In a Mile are	63360 Inches
12 Inches —	1 Foot		5280 Feet
3 Foot or 16 Nails	1 Yard		1760 Yards
45 Inches or 5 qrs. } of a Yard	1 Ell <i>English</i>		320 Poles
27 Inches or 3 qrs. } of a Yard	1 Ell <i>Flemish</i>		or Perches
2 Yards —	1 Fathom		8 Furlongs
5 Yards and $\frac{1}{2}$ , or } 16 Foot $\frac{1}{2}$	1 Pole or Perch		
40 Perches —	1 Furlong		
8 Furlongs	1 <i>English</i> Mile		

*Table 9. Of DOZENS.*

12 Pieces or Things is	} 1 Dozen	In a great Gros are	12 sm. Gros
12 Dozen	1 small Gros		144 Dozen
12 sm. Gros	1 great Gros		1728 Pieces or Things

*Table 10. Of TIME.*

60 Seconds	— 1 Minute	In a Year are	31557600 Seconds
60 Minutes	— 1 Hour		525960 Minutes
24 Hours	— 1 natural Day		8766 Hours
7 Days	— 1 Week		365 Days
4 Weeks	— 1 Month		and
13 Months 1 Day and 6 Hours	} 1 Solar Year		6 Hours.

But, *Note*, That the exact Solar Year is equal to 365 Days, 5 Hours, 49 Minutes, 4 Seconds, and 21 Thirds.

*The Use of the foregoing TABLES.*

I have given you a double Table for each of the foregoing Denominations of Money, Weight, Measure, &c. That which is on the Left Hand shews how many Units of a less Denomination are contain'd in a Unit of the next superior Denomination, by which you may know how to add or subtract any Sums of those Denominations. The other Table towards the Right Hand shew how many Units of any lower Denomination is contain'd in a Unit of the highest; which will be of use in reducing speedily any thing from one Denomination to another.

The first Table is of *English* Coin, in the adding of which observe for every 4 in the Farthings to carry 1 to the Pence, for every 12 Pence to carry 1 to the Shillings, and for every 20 in the Place of Shillings to carry 1 to the Pounds.

The

The second Table is of *Troy Weight*, by which is weighed Gold, Silver, Jewels, Amber, Electuaries, and all Measures wet and dry are computed by this Weight; and in adding for every 24 Grains carry 1 Penny-Weight, for every 20 Penny-Weights carry an Ounce, and for every 12 Ounces carry 1 to the Pounds.

The third Table is of *Averdupois Weight*, 1 Pound of which is equal to 14 Ounces, 12 Penny-Weights *Troy*. And by it all gross and coarse Goods are weighed, as Butcher's Meat, Grocery, Drugs, Rosin, Pitch, Tar, Wax, Butter, Tallow, Cheese, Soap, Hemp, Flax, Iron, Steel, Tin, Copper, Lead, Allum, Copperas, and other Goods that have Waste: And in adding for every 16 Drams carry 1 to the Ounces, for every 16 in the Ounces carry 1 to the Pounds, for every 28 in the Pounds Place carry 1 to the Quarter of Hundreds, for every 4 in the Quarter of Hundreds carry 1 to the Hundreds.

The fourth Table is of *Apothecaries Weight*, by which they compound their Medicines, tho' they buy and sell their Drugs by *Averdupois Weight*. In adding this Weight, for every 20 Grains carry 1 to the Scruples, for every 3 in the Place of Scruples carry 1 to the Drachms, for every 8 Drachms carry 1 to the Ounces, and for every 12 Ounces carry 1 to the Pounds.

The fifth Table is of *Wine Measure*, where in adding, you are for every 4 in the Quarts to carry 1 to the Gallons, for every 63 Gallons to carry 1 to the Hogsheads, for every 2 Hogsheads to carry 1 to the Pipes Place, and for every 2 Pipes to carry 1 to the Tuns. Note, a Tun of Wine weighs 17 Cwt. *Averdupois*, and a Pint 1 lb.  $0 \frac{1}{2}$  oz. *Troy*.

The sixth Table is of *Beer Measure*, by which strong and small Beers are measured; where for every 9 Gallons carry 1 to the Firkins, for every 4 Firkins carry 1 to the Barrels.

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The seventh Table is of *Dry Measure*, by which Corn, Salt, Sea-Coal, &c. are measured. In adding, for every 2 Gallons or Half-Pecks carry 1 to the Pecks, for every 4 Pecks carry 1 to the Bushels, and for every 8 Bushels carry 1 to the Quarters, which is the highest Denomination in *Corn Measure*.

The eighth Table is of *Long Measure*. In adding you are for every 3 Feet, or 4 Quarters of a Yard, to carry 1 to the Yards, for every 11 half Yards carry 1 to the Perches, for every 40 Perches carry 1 to the Furlongs, and for every 8 Furlongs carry 1 to the Miles.

But *note*, tho'  $5\frac{1}{2}$  Yards is the Statute Pole, or Perch, yet some Countries in *England* have 7,  $7\frac{1}{2}$ , and 8 Yards to the Pole, called customary Measure.

Examples of adding Numbers of divers Denominations.

*Example 1.*  
Of TROY Weight.

lb.	oz.	pw.	gr.
3	09	00	10
5	8	15	21
10	10	12	22
0	11	19	23

Total 21 04 09 04

*Example 2.*  
AVERDUPOIS Weight.

Tun.	Cwt.	qr.	lb.	oz.
12	15	2	24	11
7	10	3	21	15
0	18	1	14	11
1	19	3	27	15

Total 23 5 0 5 5

*Example 3.*  
Of WINE Measure.

Tuns.	butts.	bd.	gal.	qr.
31	1	1	38	3
10	1	0	10	2
5	0	1	60	3
7	1	1	9	1

Total 55 1 0 2 1

*Example 4.*  
Of BEER Measure.

Bar.	Fir.	Gal.
31	3	8
17	2	1
12	1	5
72	3	6

Total 134 3 2

*Example*

Example 5.

Of LONG Measure.

Yds. gr. Nails.

23	1	2
19	3	1
14	0	3
6	0	2
4	2	3
	1	0

Total 68 1 3

Example 6.

Yds. Feet. Inch.

70	2	9
26	1	11
43	1	10
27	0	9
20	1	4
17	2	11

Total 206 2 6

Example 7.

Of LONG Measure.

Miles. Fur. Poles. Yds. Feet.

2	6	32	4	2
0	7	27	3	1
1	3	39	1	2

5 2 19 5 2

Examp. 8.

Of TIME.

Days. H. ' "

420	5	10	20
510	23	59	50
21	10	0	11

952 15 10 21

I think it needless to set down more Examples of this Kind, for if these be well understood, they will be sufficient to shew how any may be performed.

Compound SUBTRACTION,

Or, Subtraction of Coins, Weights, and Measures, Is the Converse of the preceding Work, and may be perform'd by observing the following Rule:

Begin with the lowest or least Denomination (as before taught in Addition) and take or subtract the Figure (or Figures) in that Place from the Figure (or Figures) that stand over them of the same Denomination; setting down the Remainder. But if it cannot be done, then you must increase the upper Figure (or Figures) with one of the next superior Denomination, and



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and from that Sum make *Subtraction*; and so proceed to the next superior Denomination, where you must pay the 1 borrow'd, by adding a Unit to the Subtrahend in that Place, &c. as in whole Numbers.

*Example.* Suppose it were required to take or subtract the lower Sum of Money in the Margin from the upper one.

<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>gr.</i>
432	11	5	1
252	11	7	2

Here beginning as in whole Numbers, say 2 from 1 cannot be had, but 2 out of 4 and 1 leaves 3 *gr.* Then for the 4 *gr.* which I added to the upper Figure in the Farthing Column, I add 1 *d.* to the lower Figure in the Pence Column, saying 1 and 7 make 8; 8 from 5 I cannot, but 8 from 12 and 5, equal to 17, leaves 9 *d.* then for the 12 *d.* borrow'd I add 1 to the lower Figure in the Shillings Column, saying 1 and 11 is 12; 12 from 11 I cannot, but 12 from 20 and 11, or 31, and 19 remains; then for the 20 *s.* equal to 1 *l.* added to the upper Figure in the Shillings Column, I add 1 *l.* to the lower Figure in the Pounds Column, saying 1 and 2 is 3; 3 from 10 and 2, or 12, and 9 remains; 1 and 5 is 6, 6 from 10 and 3, or 13, leaves 7; 1 and 2 is 3, 3 from 4 leaves 1; therefore the Remainder required is 179 *l.* 19 *s.* 9 *d.* 3 *grs.*

This Example being well understood, will render all others in this Rule easy.

## Examples in Weights.

TROY Weight.				AVERDUPUIS Weight.			
	<i>lb.</i>	<i>oz.</i>	<i>dwt. gr.</i>		<i>Cwt. gr.</i>	<i>lb.</i>	<i>oz.</i>
From	17	05	18 14	From	16	3	13 09
Take	9	10	13 21	Take	8	1	21 12
<hr/>				<hr/>			
Remains	7	07	04 17	Remains	8	1	19 13
<hr/>				<hr/>			

*Examples*

*Examples in Measures.*

**DRY Measure.**

*Quarters. Bush. Peck. Gal.*

From 745 5 2 1  
Take 79 6 3 0

Rem. 665 6 3 1

**WINE Measure.**

*Tuns. Hd. Gal. Qrs.*

From 54 1 47 1  
Take 9 2 40 3

Remains 44 3 06 2

The Proof of *Addition* and *Subtraction* in these Numbers is exactly the same as in Whole Numbers in Pages 86, 87, to which I refer you, and shall omit repeating it here.

I shall now proceed to instruct my Fair Student how to compute the Prizes of such Commodities as 'tis customary for the Fair Sex to go to Market for; but must first intreat them to learn the following Table by heart, which will greatly contribute to the ready Performance of the following Examples.

<i>Pence</i>		<i>s.</i>	<i>d.</i>	<i>Pence</i>		<i>s.</i>	<i>d.</i>
20	is	1	8	140	is	11	8
30		2	6	150		12	6
40		3	4	160		13	4
50		4	2	170		14	2
60		5	0	180		15	0
70		5	10	190		15	10
80		6	8	200		16	8
90		7	6	210		17	6
100		8	4	220		18	4
110		9	2	230		19	2
120		10	0	240		20	0
130		10	10				

Having the Price of one Yard, Pound, or any one Thing, to know the Price of many.

*Example*

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*Example 1.* If 1 Yard of *Irish* Linen cost 3*s.* 8*d.* what will 3 Yards come to.

*Rule.* Multiply the Price of one, by the Number whose Value you want to know:

$$\begin{array}{r}
 \text{Thus,} \quad \begin{array}{cc} s. & d. \\ 3 & 8 \end{array} \\
 \text{By} \quad \begin{array}{cc} & 3 \end{array} \\
 \hline
 \begin{array}{cc} 11 & 0 \end{array}
 \end{array}
 \quad \text{Ans.} \quad \begin{array}{cc} s. & d. \\ 11 & 0 \end{array}$$

*Thus perform'd.* Three Times 8*d.* is 24*d.* equal to 2*s.* therefore I set down 0 in the Pence, and carry 2 in Mind; then say 3 Times 3 is 9*s.* and 2 that I carry is 11*s.* which I set down; which shews that 3 Yards will cost 11*s.*

*Example 2.* If 1 cost 5 19 7  $\frac{3}{4}$ , what cost 9.

*Ans.* 53 16 9 3

*Thus perform'd.* Nine Times 3 are 27, put down. 3 Farthings, and carry 6 Pence; then 9 Times 7 is 63, and 6 make 69 Pence, therefore I put down 9 Pence, and carry 5 Shillings; then I say, 9 Times 9 is 81, and 5 is 86, put down 6 Shillings, and carry 8 \*Angels: Again, 9 Times 1 is 9, and 8 makes 17, put down 1 Angel, and carry 8 Pounds: Lastly, 9 Times 5 is 45, and 8 makes 53 Pounds, &c. as in the Example.

## Examples for the Learner's Practice.

	$s. \quad d.$	$s. \quad d.$	$s. \quad d.$
Multiply	3 8 $\frac{1}{4}$	7 10 $\frac{3}{4}$	12 07 $\frac{1}{2}$
By	4	5	6
	<hr/>	<hr/>	<hr/>
<i>Answer</i>	14 9 0	1 19 05 $\frac{3}{4}$	3 15 09 0

\* An Angel is Ten Shillings.

Multiply

or GENTLEWOMAN'S COMPANION: 119

	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>qr</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>
Multiply	17	09	$\frac{3}{4}$		3	07	5	4	12	11
By			7				8			9

Answer 6 04 08  $\frac{1}{4}$  26 19 4 41 16 3

	<i>l.</i>	<i>s.</i>	<i>d.</i>		<i>l.</i>	<i>s.</i>	<i>d.</i>
Mult.	5	13	05 $\frac{1}{4}$		13	17	11 $\frac{1}{2}$ by 12.
By			11				12

Ans. 62 07 09  $\frac{3}{4}$  166 15 6 0

	<i>s.</i>	<i>d.</i>		<i>s.</i>	<i>d.</i>
Mult.	7	8 $\frac{1}{4}$ by 14		12	10 $\frac{1}{4}$ by 15
		7			5

2 15 9  $\frac{1}{2}$  Pr. of 7 3 4 3  $\frac{1}{4}$  Price of 5

	<i>l.</i>	<i>s.</i>	<i>d.</i>		<i>l.</i>	<i>s.</i>	<i>d.</i>
Ans.	5	11	7 $\frac{1}{2}$ Pr. of 14		9	12	9 $\frac{3}{4}$ Price of 15

	<i>l.</i>	<i>s.</i>	<i>d.</i>		<i>l.</i>	<i>s.</i>	<i>d.</i>
Mult.	1	18	10 by 16		3	17	8 by 17
			8				8

15 10 8 Pr. of 8 31 01 4 Pr. of 8

Ans.	31	01	4 Pr. of 16		62	02	8 Pr. of 16
					3	17	8 Pr. of 1

65 19 4 Pr. of 17

	<i>l.</i>	<i>s.</i>	<i>d.</i>		<i>l.</i>	<i>s.</i>	<i>d.</i>
Mult.	3	16	10 by 21		5	18	1 $\frac{1}{4}$ by 26
			7				5

26 17 10 Pr. of 7 29 10 6  $\frac{1}{4}$  Price of 5

Ans.	80	13	6 Pr. of 21		147	12	7 $\frac{1}{4}$ Price of 25
					5	18	1 $\frac{1}{4}$ Price of 1

153 10 8  $\frac{1}{2}$  Price of 26  
Mult.

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	<i>l.</i>	<i>s.</i>	<i>d.</i>		<i>l.</i>	<i>s.</i>	<i>d.</i>	
Mult.	3	18	7	by 38	5	18	03 $\frac{1}{4}$	by 54
			9				10	
	35	07	3	Price of 9	59	02	08 $\frac{1}{2}$	Price of 10
			4				5	
	141	09	0	Pr. of 36	295	13	06 $\frac{1}{2}$	Price of 50
		7	17	2 Pr. of 2		23	13	01 0 Price of 4
<i>Ans.</i>	149	06	2	Pr. of 38	319	06	07 $\frac{1}{2}$	Price of 54

These Examples being well understood 'twill be no great Difficulty to multiply by any Number whatsoever, only observing the same Method.

I shall now shew how to compute the Amount of certain Quantities of Goods, by Recollection only, without the help of Pen, or Paper.

I. To find the Price of the Hundred, of 120, or Six-score, knowing the Price of one, either in Pence, or Pence and Farthings.

*Rule.* For every Penny that one Cost, reckon 10 Shillings, and for every odd Farthing, reckon Half a Crown.

*Example 1.* If an Egg cost 3 Farthings, what is that for 120? *Answer* 7*s.* 6*d.*

*Example 2.* If I buy Baulks, at 4*d.*  $\frac{1}{2}$  each, what's the Price of 120? *Answer*, 2*l.* 5*s.*

On the contrary, knowing the Price of Six-score, or 120, to find the Price of one.

*Rule.* For every 10 Shillings the Six-score cost, reckon 1 Penny, and for the odd Money reckon a Farthing for every Half-Crown, and so in Proportion for the rest.

*Example 1.* At 5*l.* for the Hundred, of Six-score, what is the Price of one? *Answer*, 10*d.*

*Example 2.*



*Example 2.* At 3*l.* 17*s.* 6*d.* the Hundred of Six-score, what doth one cost? *Answer* 7*d.*  $\frac{3}{4}$ .

II. To find the Price of the Hundred Weight Averdupois, or C. wt. of 112*lb.* knowing the Price of one Pound either in Pence or Farthings.

*Rule.* For every Farthing that one Pound costs, reckon twice as many Shillings, and once as many Groats.

*Example 1.* Beef at 2*d.*  $\frac{1}{2}$  per *lb.* what is the C. wt. worth?

In 2*d.*  $\frac{1}{2}$  is 10 Farthings, therefore reckon 20*s.*

And 10 Groats, that is ——— 3*s.* 4*d.*

*Answer,* the Price of C. wt. 23*s.* 4*d.*

*Example 2.* Pork at 3*d.*  $\frac{3}{4}$  per *lb.* what is the Price of the C. wt.

3*d.*  $\frac{3}{4}$  equal to 15 Farthings, therefore reckon 30*s.*

15 Groats, is ——— ——— ——— 5*s.*

*Answer,* the C. wt. comes to 1*l.* 15*s.*

On the contrary, having the Price of the C. wt. or 112*lb.* to find the Price of 1*lb.*

*Rule.* Reckon a Half-penny for every Crown the C. wt. costs, and to make up the Deficiency, reckon a Groat for every Crown; and when the Groats amount to 4*s.* 8*d.* reckon another Half-penny, and so in proportion.

*Example.* If I pay 30*s.* for the C. wt. of Cheese, how much is that per *lb.* *Ans.* 3*d.*  $\frac{1}{4}$  nearly.

III. To find the Price of the small or common Hundred, viz. of Five-score to the Hundred.

*Rule.* For every Penny that one costs, reckon 8*s.* 4*d.* and for every Farthing that one costs, reckon 2*s.* 1*d.*

*Example 1.* At 10*d.*  $\frac{1}{2}$  per Yard, what cost a 100.

l. s. d.

For the Ten Pence, reckon 4 3 4

And for the Half-penny 0 4 2

*Answer,* 4 7 6

M

Or

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On the contrary, knowing the Price of the 100, or Fivescore, to find the Price of one.

*Rule.* Multiply the Price of the 100 by 12, and divide the Product by 5, that will give you the Price of One, if you'll reckon the Pounds of the Quotient for Pence, and every Crown or Five Shillings for another Farthing.

*Example.* If 100 Gallons cost 14*l.* 17*s.* 10*d.* what's the Price of One?

	<i>l.</i>	<i>s.</i>	<i>d.</i>
The Price of 100 multiplied by 12 is	178	14	9
This divided by 5 produces	—	35	14 11 $\frac{1}{4}$
Which reckoned by the Rule gives	35 <i>d.</i>		$\frac{3}{4}$ nearly.

IV. Having the Price of one single Thing, to find the Price of a Dozen. Or by the Price of a Dozen, to find the Price of the small Gros, or 144: Or by the Price of the small Gros, to find the Price of the great Gros, or 144 Dozens.

The Proportion of these being as 1 to 12, therefore the Rule is, (the Price being Pence and Farthings) for every Penny reckon a Shilling, and for every Farthing Three-pence.

*Example 1.* Stockings at 22*d.* per Pair, what is the Price of a Dozen Pair?

*Answer,* as many Shillings, viz. 22*s.* or 1*l.* 2*s.*

*Example 2.* Toys at 5*d.*  $\frac{3}{4}$  per Dozen, what is that for the small Gros?

*Answer,* 5*s.* 9*d.*

V. Having the Price of the single Pair, or of any one Thing, to find the Value of the small Gros; or, by the Price of the Dozen, to find the Price of the great Gros.

The Proportion here being as 1 to 144; therefore this is the Rule,

The Price being Pence, for every Penny reckon 12 Shillings, and if the Price be Pence with Farthings, for every Farthing reckon Three Shillings.

*Example 1.* Buttons at 7*d.* per Dozen, what is the Price of the great Gros.

*Answer* 84*s.* or 4*l.* 4*s.*

*Exam.*

*Example 2.* Scissars, at  $2d. \frac{3}{4}$  the Pair, what is the Price of the small Gross.

*Answer,*  $2 \frac{3}{4}$  being 11 Farthings, and 11 times 3 being 33s. therefore the Price is  $1l. 13s.$  per Gross.

We shall not puzzle our Female Readers with any farther Forms of Arithmetical Calculations; but shall close this Branch of their Education, with giving them a transient Idea of the best Method for keeping their Account of Cash in Form for one Week only, as that will answer their Ends as fully as if we should extend it to any greater Length.

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D. JANUARY.			D. JANUARY.		
	<i>l.</i>	<i>s.</i>	Expended.	<i>l.</i>	<i>s.</i>
1 Received for } Housekeeping }	4	4	1 For a Mop ———	0	0
			Leg of Mutton 8 <i>lb.</i> at 3 <i>d.</i>	0	2
			Turnips and Pot-Herbs	0	0
			A Pound of Salt ———	0	0
			Six Pound of Butter —	0	3
4 Received more } of Mr. B. for a } Week's Diet, }	0	9	2 A Chaldron of Coals —	1	16
			Half a <i>lb.</i> of Green Tea	0	8
			Half a Pound of Sugar	0	0
			3 Flour, Oatmeal, & Salt	0	1
			Three Pound of Cheese	0	0
			Thread, Silk, & Worsted	0	1
			Lamb's Head and Herbs	0	1
			4 Beef 16 <i>lb.</i> at 3 <i>d.</i> $\frac{1}{4}$ —	0	4
			Eggs, Flour, & Currants	0	1
			Sack of Sand ———	0	0
			5 12 Pound of Candles—	0	7
			Scrubbing Brush & Broom	0	3
			Three Pound of Soap	0	1
			A Loaf of Sugar ———	0	5
			6 Loin of Pork 8 <i>lb.</i> at 3 $\frac{1}{2}$	0	2
			Quart of Pease ———	0	0
			Spices of various Sorts -	0	2
			Pins and Needles ———	0	0
			7 A Bottle of Wine.	0	1
			Expence this Week	4	6
			Cash remaining	0	6
Whole Receipt	4	13		4	13

*N. B.* 'Twill be highly necessary (in order to prevent Confusion) to ballance this Account of Cash at the End of every Week.

DIRECTIONS

## DIRECTIONS for copying of PRINTS or DRAWINGS.

**T**AKE of the thinnest Post-Paper, and smear it all over (but as thin as possible) with clean fresh Butter, let it be well dry'd by the Fire, after which rub over the butter'd Side with Powder of Black-Lead, Lamp-Black, or Vermilion, thinly on, so that the Colour will not come off by a slight Touch of the Finger, and it will be fit for the intended Use.

Lay this Paper with its colour'd Side downwards on a clean Sheet, &c. of Paper or Vellum, and your Print or Drawing upon that; then with a Needle (fixed in a Piece of Stick or Ivory for a Handle) trace the Out-line of your Print or Drawing carefully, and you'll have an exact Copy of it on your white Paper, which you may touch up with Ink, Crayons, &c.

Some will smoke their tracing Paper with the Flame of a Link to perform the Office, but this is not so neat a Method as the foregoing; however, there is no great Necessity to butter the Paper at all (which will save some Time), but rub it lightly over with the Ingredients above-mentioned, till 'tis equally cover'd over.

*How to take off Prints or Drawings without damaging them by tracing with the Needle.*

As some curious Prints or Drawings may be blemished by tracing with that Force, that is requisite to make the Impression upon a third Paper, the following Method may be made use of, which will in my Mind answer the Intention as well.

Brush over a Sheet of the thinnest Paper you can get with Oil of Turpentine, and the Paper will be-



come very transparent: Let it be hung out in the Air till 'tis thoroughly dry, and when it is well dry'd you may lay it upon any Print or Drawing, and you'll see all the Lines thro' it, which you may trace over with your Black-Lead Pencil, by which means you'll obtain a correct Out-line of any Picture.

Then take Paper prepared, as before taught, rubb'd over with Powder of Black-Lead, &c. till 'tis well and equally made black; being so well rubb'd, that the Finger will be scarcely ting'd by touching it. Then trace the Copy of the Drawing as before taught.

*Another Way to take Copies of Prints or Pictures, which some prefer to the transparent Paper.*

Take white or black Tiffany, or Lawn, and strain it upon a Frame; when so prepared, lay it over the Draught you are about to copy; then take a Flake of fine soft Charcoal, and having cut it to a fine Point, trace the Picture in the same Manner as with the transparent Paper, if you make use of Lawn or white Tiffany; but if you chuse the black, use the tenderest white Chalk, and when you have compleated the Design, lay the Tiffany or Lawn on a Sheet of blue, black, or other colour'd Paper, if you traced with Chalk, or on white Paper, if you made use of Charcoal, giving each of them a Knock or two with a Hammer, and the Chalk or Charcoal will fall thro' them, on the Papers, directly as they were drawn, and give you the true Representation of the Object you drew from.

These being immediately strengthen'd with Black-Lead, Chalk, Red-Oaker, &c. will prevent its being easily rubb'd out.

Sometimes for want of better Conveniency, Persons will apply a thin white Paper over a Print or Drawing against a Sash-Window, and trace the Out-lines with Black-Lead, which may do pretty tolerably for small Pieces.

Another

Another way to come at the Out-line of a Print; &c. is to prick with a Pin any Out-line you have a mind to copy, and then lay the said Picture over a clean Paper, and with Small-coal finely beaten, or red and white Chalk-Dust, tied up in an ordinary thin Rag, put it over the prick'd Lines, the Dust will pass thro' the prick'd Holes, and leave the Representation desir'd on the clean Paper; renew it with your Black-Lead, or Red or Chalk-Pencil; and this prick'd Pattern will serve you to take as many Proofs from, as you can have need of. This is very useful for young Ladies in drawing Patterns for Needle-Work.

When so just and minutely correct a Copy of a Print is desired, as to give every Stroke of the Engraver, the following Method is the best yet known.


Take some soft green or white Soap, and mix it up with about an equal Quantity of Water to the Consistence of a Jelly; with this rub the Print over, letting it lay a little while that the Lees of the Soap may have time to dissolve the Printing-Ink (in some measure) then moisten the Paper a little, on which you would receive the Impression, with a wet Sponge; then lay the Print on the moistened Paper, with a dry Piece of smooth Paper folded once or twice upon it; then with an Ox's Fore-tooth, or any other smooth Tool, burnish or rub sufficiently, in all manner of Directions, the upper Paper, and on the damp'd Paper you'll have the correct Reverse of the Print you rubbed upon it, with every Line as distinct as in the Original.

*An expeditious and easy Method of taking the Print of any Leaf of a Tree or Herb as exact as Nature.*

Rub the Veins of the Leaf, you would take the Print of, gently on the Backside to bruise them a little, then dip slightly a Piece of Woollen in Linseed Oil, and rub it lightly over the Leaf in every Place; then lay the oiled Side of the Leaf on a Piece of clean Paper, pressing it equally in every Part, and the Paper will

will receive a perfect Impression of it, which you may colour afterwards.

If you would have the Impression as black as if taken by a Printing-Press;

Take a Leaf quite free from being wet, and with a Ball (such as Printer's use to lay their Ink on the Letters) equally cover'd with Printer's Ink, dab the back Part of the Leaf till all the Veins be black'd with the Ink; then lay your Leaf on a smooth Board, the Ink Side uppermost, and on that a Piece of clean Paper sufficiently moist; then take a Piece of Wood turn'd smooth, in the Form of a Roller for a Garden, about three or four Inches thick, and as long as necessary; This being done, cover over the middle Part with Flannel rolled three or four Times round.  With this, roll over the white Paper which covers the Leaf two or three Times backward and forward, and you'll have as correct an Impression as can be desired.

But where such a Roller (tho' the Staff of a Housewife's Hair-Broom, or the turn'd Handle of a Mop-staff may be made to do) nor Printing Ink is to be had; rub the Back of the Leaf with burnt Linseed Oil (which may be had at the Colour Shops) and strew some Powder of Black Lead, or Powder of burnt Cork, pretty equally on a smooth Board, just enough to cover it, laying it smooth with the Blade of a Knife, &c. then lay the Back of the oil'd Leaf thereon, and the Black Lead will adhere to the Veins of the Leaf; then lay the Leaf on a smooth Trencher, the black'd Side uppermost, and on that a moistened Paper, pressing them between two Trenches, and 'twill have the Effect desir'd.

*The most approved Method of preparing Colours for washing of Maps, staining or illuminating Prints, and of Painting in Water-Colours.*

*How to make Gum-Water.*

Take a sufficient Quantity of the clearest and whitest Gum *Arabic* in a clean Linen Bag, and steep it in clear well settled Water, and as soon as 'tis thoroughly dissolv'd, 'tis fit for Use; keep it in a Bottle closely stop'd that no Filth may get in, for if it is any way foul 'twill spoil the Brightness of your Colours.

*Another way.*

To half an Ounce of the whitest Gum *Arabic* put a Quarter of an Ounce of clear white Sugar-Candy, dissolve them in a Pint of the clearest Water, pass it thro' a fine Rag or Piece of Muslin, and bottle it for use. If you would preserve your Work from being soiled by Flies (if it be expos'd) add to your Gum-Water a little *Coloquintida*.

*To make Allum-Water.*

Put four Ounces of Allum to a Quart of Rain or River Water, and boyl it till all is dissolv'd, let it stand Twenty-four Hours, and bottle it up. With this Water, if you wash the Paper before you lay on the Colours, it will keep them from sinking, and prevent their running when you lay them on, and add a Lustre and Beauty to the Colours laid thereon.

But if you design to varnish your Prints, &c. after they are colour'd, 'twill be necessary to wash them with a thin Starch, equally, all over, before you colour them, and let them be well dry'd before you proceed to colouring.

*To make Lime-Water.*

Take a sufficient Quantity of unslack'd Lime, and cover it with Water an Inch above the Lime, and after it has stood full twelve Hours, pour off what is clear, it will be fit for Use.

This Water will change Sap-Green into Blue.

*To make a Size for Water-Colours.*

Boil the Cutting of Glover's white Leather in common Water till the Liquor will jelly; it must always be used warm, after mixing with any Colour you think proper to use it with: This will prevent your Colours from shining by Candle-Light, which they will do if mix'd with Gum-Water.

*N. B.* The Scenes of Play-Houses are always painted in Size.

*The Names of all such Colours as are generally made up of for the Purposes aforesaid.*

YELLOWS.	GREENS.	REDS.
Gumbooge.	Bice.	Vermilion.
French Berries.	Sap-Green.	Lake.
Orpiment, <i>i. e.</i>	Verdigrease.	Red-Lead.
Arsenic.	Verditure.	Rosset.
Masticot.	WHITES.	Brasil.
	Flake-White.	Turnsoil.
	Egg Shells.	Indian Cakes.
BLUES.	Pearl.	Minium.
Bice.	Oyster Shells.	BLACKS.
Indigo.	BROWNS.	Lamp-Black.
Verditure.	Spanish Brown.	Printer's Black.
Litmos.	Umber.	Ivory
Logwood.	Wood-Soot.	Hartshorn
Ultramarine.	Rinds of Green	Indian Ink
Prussian Blue.	Walnuts.	
Sanders Blue.		



*Of the Ordering of Colours.*

Of these Colours before-mention'd, some are to be ground, some washed, some only to be steeped or dissolved, others to be boiled, and some to be burnt and then ground.

*The Colours to be ground are*

Vermilion, Lake, Indigo, Masticot, Flake-White, Egg-Shells, Pearl, the finest Parts of Oyster-Shells, the three last into an impalpable Powder, that is so soft as to feel like ground Starch or Powder for the Hair when touch'd with the Fingers; these when well clean'd and washed are very good ground with Gum-Water. In grinding your Colours put not too much Water among them upon the Stone, for they ought to be ground stiff like a weak Paste.

*Colours, when washing.*

You must wash them in three or four Waters, to clean them from the Dirt and Filth, before you take the Colours out of the Vessel; lay it with your Hand very thin about the Sides to dry, some of it will fall to the Bottom, which is very good, but that which sticks to the Sides is best, which may be swept off with a Feather.

If you have Occasion to use White-Lead or Flake-White, let it be first rectified with White-Wine Vinegar, which will cause a Fermentation, and soon make the White settle, then pour off the Vinegar, and wash it with common Water, that is, put the Powder into a Glass or earthen Vessel of Water stirring it about, and directly pour off the Water, while it is white, into some clean Receiver, and when the Parts are settled, pour off the Water from thence, and the Powder will be extremely fine.

*Colours to be washed are,*

Rosset,	Bice,	Orpiment,
Red-Lead,	Verditure,	Spanish Brown.

These.

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These and other Colours, when washed, may be preserved in white Paper.

*The Colours to be steeped in cold Liquors are*

Yellow	Sap Green,	Indian Cakes,
or	Litmouse,	Indian Ink.
French Berries,	Verdigrease,	

*Colours to be steep'd or boil'd are*

Yellow Berries,	Turnsoil,
Brasil,	Wood-Soot,
Logwood,	Rinds of Wall-Nuts.

These Colours, when steep'd or boil'd, are to be kept close in Glasses.

*How Colours are to be burned.*

Take a Quantity of your Colour, and put it in a clean Crucible, putting thereto some fair Water; then cover the Crucible with Clay, and set it into a hot Place of the Fire, letting it continue there till the Crucible be red hot; then take it out, and when it is cold, you may take out the Colour and grind it as is before taught.

*Colours to be burnt are*

Spanish Brown,	Printer's Black,	Ivory,
Umber,	Lamp-Black,	Hartshorn,

or any other gross or foul Colour.

Such Colours as are washed must be mix'd with Gum-Water, as well as those that are ground.

Of such Colours as are steep'd, the Liquor only is used.

*Of the several simple Colours, how to order them without any Mixtures.*

*Of Whites.*

It's remarkable that White-Lead will change or be tinged with black, if the Water you use with it comes from Iron or Clay, therefore the other Whites above-mention'd are preferable.

Of Reds.

Minium, or the brightest Red-Lead, is as heavy and as strong a Colour as any we have, and is the most delightful one when well wash'd and cleansed from its more weighty Parts, which occasion it to turn black.

Vermilion, being ground and temper'd with Gum-Water, makes a deep Red or Scarlet Colour. But Vermilion is too heavy to colour with when we illuminate Prints.

Lake ground and mixed, &c. makes a deep Pink or Bloom Colour.

Red-Lead wash'd, &c. is a brisk orient Colour between a Red and Orange Colour.

Rosset, washed, &c. differs not much from Lake, but soon fades; yet being tempered with Brasil-Water, it will be more deep.

Brasil Shavings being boiled in Vinegar and small Beer (or fair Water) in an earthen Vessel, with some Powder of Allum put therein to heighten the Colour, make an excellent Pink, or light Violet Colour, when strained, with Gum-Arabic to bind it.

Turnsoil is made of Linen Rags dyed, which being put into a Saucer with some Vinegar, and set upon a Chafing-Dish of Coals, the Rags squeezed into the Vinegar, with some Gum to bind it, makes a good Colour to shadow all Yellows with.

Indian Cakes; use them in the same manner as you do Turnsoil, and they make a good Red or transparent Colour; to them add some Gum.

Of Crimsons.

Crimson is best represented with Carmine, but as there are various Sorts of it, some being more light and some deeper in Colour, it will not be proper to purchase it by Candle-Light.

A transparent Crimson, little inferior to Carmine, may be made with an Ounce of Brasil-Wood Rasp-  
N ings,

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ings, boil'd in 12 Ounces of pale stale Beer, with a little Allum, till the Colour of the Liquor be as strong as you would have it, which you may know by dipping a Piece of white Paper into the Liquor; when it is cold pass it thro' a Linen Cloth, and bottle up the clear Liquor.

If you have a mind to bring this Colour to a Body, dry a sufficient Quantity of Ox Blood, till you may reduce it to a Powder, which being mixed with the Liquor, will give you a Colour equal in value to the middling Sort of Carmine.

Another good transparent Crimson may be made of the Fruit of the Berry-bearing Spinage (well known to every Gardener) press them, and they'll produce a beautiful red-colour'd Juice. Boil this, and put about one fourth Part of Allum to it when you put it into the Vessel where 'tis to cool, this makes a fine Colour.

The red Beet-Root steep'd in a little strong Vinegar produces an excellent Colour, equal to the Tincture of Carmine; pour this while hot on Allum, and when 'tis cool, 'tis fit for Use. 'Tis a fine transparent Crimson.

## *Of Blues.*

Ultramarine stands first in rank of Blues; it gives Spirit to all Paintings, where Blues are used; it is made from the *Lapis Lazuli*, divested of its Gold, and ground to an impalpable Powder. The least Touch of it is enough to illuminate a Flower. This Colour is lasting, and will preserve any Colour you mix it with.

*Prussian Blue* is the next to Ultramarine in Beauty, when used in Oil, but 'tis too fat to be ground in Water, for it will not mix kindly therewith, and is apt to turn yellow after all the Care you can take with it.

Bice, wash'd and tempered with Gum Water, is an excellent Blue, but not transparent; there is some lighter,

lighter, some sadder; it will flow pretty freely from the Pencil, if well washed.

Sanders Blue is of very good use, and may serve as a Shade to Ultramarine, or the blue Bice.

Verditure, washed and tempered with Gum-Water, is a good Blue, but not transparent.

Indigo, ground and temper'd with Gum-Water, makes a deep Blue, and is the strongest Shade for Blues of any other.

Lacmus or Litmofs Blue is best prepared in the following Manner:

Take of Lacmus or Litmofs one Ounce, slit it and boil it in small Beer Wort, till the Colour is as strong as you desire, then pour off the Liquor into a Gallipot, and let it cool for Use; it will soon become a Jelly, and by Degrees grow hard, but this must be again dissolved and made liquid by Water, and then it will flow as freely as Ink, and as you render it thicker or thinner, so it will be darker or paler. This is a beautiful and holding Colour.

*Some make it thus:*

They cut the Litmofs in Slices, and steep it in weak Water, made with Gumlack, for the space of a Day, or more.

*Log-Wood*, boil'd in all respects as Brazil, makes an excellent Violet, or Purple Colour.

*Of Transparent Purple.*

Boil half an Ounce of Logwood, or *Campechy* Wood, and a Pint of rasped Brazil Wood in a Pint of pale stale Beer, 'till the Liquor is heightened to the Colour you desire; if you find it too red, add a Quarter of an Ounce of Logwood, and you'll have it much nearer the Purple than the former, so that you may make your Purple either deeper or more bright, according as the Quantities of the Log-wood or Brazil-wood are increased or diminished. This will produce



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such clear Purples as no Mixtures of solid Reds and Blues can produce.

*Of Yellows.*

Gumbooge, steeped in fair Water, makes the most excellent and transparent Colour; it admits of no Mixture.

Yellow Berries steeped in a little fair Water, with a little Allum added thereto (or steeped in Allum Water) make a good transparent Yellow.

*Or otherways thus,*

Take an Ounce of French (or Yellow) Berries whole, and boil them in a Pint of Lixivium, made of Pearl Ashes and Water, till the Liquor will give a fine Tinge of Yellow to a bit of Paper dipp'd in it; then pour it off from the Berries, and when 'tis cool, Bottle it for Use; thus you'll have a more durable Yellow than the former.

You may make a very good pale Yellow, or Straw Colour, with Flower of Brimstone, which is fine enough (without further Trouble) to mix up with Gum Water.

Yellow Oker will make another good pale Yellow, but this must be well washed before it is ground up with Gum Water.

The Tincture of Saffron, with common Water only, affords a bright Yellow, inclining to Red.

A good Yellow may be extracted from Ginger, for the Illumination of Prints; and this with the transparent Verdigrease, (of which I shall speak hereafter) makes a fine Green.

*English* and *Dutch* Yellow Pinks are made with *French* Berries, ground to a fine Powder and boil'd, which produce a deep Yellow, with a Body.

But the Yellow, preferable to any that I know of, is that made with the *French* Berries, as above, as it may be used in several Capacities of Lights and Strength.

For

For if you put an Ounce into half a Pint of the Lixivium above mention'd, and boil it till the Liquor is as deep as Gall-Stone, it will serve to shade all the Yellows you can use. You may even boil it to produce a brown Colour; and 'tis preferable to any thing else, when mixed with a little Ox-Gall, to shade any Gold Leaf.

*For Orange Colour.*

Brasil Water, and Yellow Berry Water; of these infinite Colours may be made, as will be found by Practice.

In Washing of Prints, some produce their Orange Colour by laying a Tinct of the Gumbooge, and over that some of the Minium or Red Lead, prepared as before taught.

*For Greens.*

Verdigrease itself produces a fine Blueish Green, and may serve as Ink to write with.

The best way of preparing Liquid Verdigrease is to break (a little) three Ounces of Verdigrease, and to boil it gently with a Pint of White Wine Vinegar, keeping it continually stirring; when it begins to boil, add a little bruised Tartar, and keep it still stirring till you find the clear Liquor is of the Colour you desire; which is a fine transparent Green, with a blueish Cast; pass it thro' a Linen Cloth into an open Vessel, and let it cool; when it is quite cold, keep it close stopp'd up, pouring out a little at a Time as you want it, for it will soon grow dry if expos'd to the Air; however, common Water will reduce it again.

N. B. You must be sure to make it strong enough at first, for it cannot be strengthen'd afterwards, otherways than by boiling it, but you may render it as faint as you please by mixing common Water with it.

Sap Green is made of the Flowers of the Blue Flag Iris, or Flower-de-luce, being press'd so long as any Liquor can be obtain'd; this gently boil'd in a well

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glaz'd Pipkin, till it grows thick, with a little Allum added, will make a very useful and lasting Green, being the Colour of a Green Oak Leaf.

This Colour will mix with the Liquid Verdigrease above-mention'd, and will also make an excellent Shade for it.

Yellow 'Gumbooge, with the above Preparation of Verdigrease, may be made to produce five or six Sorts of Greens, according to the greater or less Share of Gumbooge. You may make a tolerable Oak Green with it, and if you add more of the Verdigrease Green you may have a good Grass Green.

But the *French* Berries boil'd as before taught, are of different Capacities, as the Liquor they are boil'd in is stronger or weaker of the Tinge of the Berries: When 'tis weak it makes a good Glaze over the Verdigrease, and commands any Colour we want when agreeably mixed with the Liquid Verdigrease, and is still transparent.

The high Preparation of *French* Berries, being mixed with Indigo, will also give a Variety of Greens, and will be pretty transparent.

Some will mix *Dutch* Pink with Indigo, which will make various Degrees of Greens; but it being of a full Body, 'tis only fit for Painting in Miniature.

Bice, washed and tempered with Gum-water, makes a good but not transparent Green.

Verditure, washed and tempered with Gum Water, makes a Green, but not transparent.

### *Of Blacks.*

The proper Blacks for Water Colours are *Indian* Ink and Ivory Black; of which the *Indian* Ink is preferable for dark'ning of Prints to the Ivory Black, which is of most Value in Miniature Painting.

### *How to prepare Ivory Black.*

Let your burnt Ivory be well ground in Gum Water, then beat the White of an Egg till you find a kind of

of oily Liquor settle to the Bottom, mix this Liquor with as much Ivory Black as will cause it to flow freely from the Pencil, and it will produce an extraordinary glossy Black like the Wings of a Beetle. You may mix a little White with it upon a *Dutch* glaz'd Tile, and so make Mixtures that will answer all the Ends you can expect or desire.

Of Browns.

*Spanish* Brown, burnt and temper'd with Gum-water, makes a reddish Brown, or Liver Colour.

Umber Burnt, &c. makes a good Haw Colour.

Wood-foot, or Rinds of Walnuts, boil'd in fair Water, and strained, with some Gum put into the Liquor to bind it, makes a good Colour to express Highways, Lanes, &c.

Concerning Shadowing.

All light Colours are shadowed with Colours of the same Nature, but more deep.

Vermilion	} Is Shadowed with	Lake or <i>Spanish</i> Brown.
Verditer & Bice		Indigo.
Gumbooge and Yellow Berries		Umber, with Red Lead, or Vermilion.
Red Lead		Lake or <i>Spanish</i> Brown.
Masticot		Red Orpiment.
<i>Spanish</i> Brown		Burnt Umber, with Brasil-water.
Umber		Umber Burnt.
Rosset and Brasil		<i>Spanish</i> Brown, mixed with Brasil-water.
Verdigrease		Indigo and Yellow Berry Water mixed.
Wood-foot and Walnut Rinds		Umber.

The Method of laying Gold Leaf on Paper.

Wash the Space where you intend to lay the Gold on, with strong Gum Water, and before it is quite dry lay on the Gold Leaf as smooth as possible, pressing it down

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down with Cotton, but you must take Care not to let the Gum Water exceed the intended Limits of the Gold Leaf.

Leaf Gold will not receive Water Colours regularly, till it is stroked over with a little thin Ox Gall, with a Camel's-Hair Pencil, then you may lay on it any Colour you have a mind.

There are some Objects which have the Appearance of Gold shining thro' Green, Red, and Blue; as the Cantharides, Musk Fly, &c. By the above Method you may have Gold Greens, Gold Reds, Purples, Blues, or whatever else you please. For the Greens, lay on the before-mention'd Verdigrease, the Sap Green; for the Red, Lake, or Carmine; for Purples, Lake and fine Indigo, or Carmine and Indigo; and for the Blues, Indigo on the dark Side, and on the light, a little Stroke of Ultramarine Blue, to shine into the Light, and it will have a very agreeable Effect.

Those who make use of the Shell Gold, should take care to have it pure Gold, for the common Sort brought from *Germany* will turn green in a very little Time.

But before you make use of the Powder of Gold, or Shell Gold, you ought to cover the shady Parts with Vermilion; and after you have rectified your Gold with Spirits of Wine, lay it on mixed with Gum Water, and when 'tis dry, polish it with a Dog's Tooth.



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PAINTING upon GLASS in Oil-  
Colours.

THE Art of Painting in Oil was unknown to the Ancients; and it was one *John Van Eyck*, or *John de Bruges*, a *Flemish* Painter, who first discover'd it, and put it in practice in the Beginning of the fourteenth Century: Before his Time all Painters wrought in Fresco, or in Water- Colours.

This Invention is of the utmost Importance to the Art of Painting, for by this means the Colours are much better, as well as longer preserved; and receive a Lustre and Sweetness which the Ancients could never attain to, what Varnish soever they made use of to cover their Pieces.

The whole Secret consists in the Grinding the Colours, either with Nut-Oil or Linseed-Oil; however, the Method of Painting in Oil is very different from that made use of in Water-Colours, by reason the Oil does not dry so fast, whereby the Painter has an Opportunity of touching and retouching every Part of his Figure as often as he pleases, which in Water-Colours is impracticable.

The Figures here also are capable of being express'd with greater Force and Boldness; inasmuch as Black becomes blacker when ground in Oil than with Water; besides that, all the Colours mixing better together make the Colouring sweeter, more delicate and agreeable, and give an Union and Tenderneſs to the whole Work inimitable in any other Manner.

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The Colours generally made use of for this Work are as follows:

<i>Whites.</i>		Verditure.	
Flake-White.		<i>Prussian Blue.</i>	
White-Lead.		Sanders Blue.	
<i>Yellows.</i>		Indigo.	
<i>English Pink.</i>		<i>Blacks.</i>	
Yellow-Oker.		Lamp-Black.	
<i>Dutch Pink.</i>		Ivory-Black.	
Yellow-Orpiment.		<i>Greens.</i>	
<i>Reds.</i>		Verdigrease distill'd.	
Rose-Pink.		Verdigrease and Yellow-Oker mix'd.	
Vermilion.		Verdigrease and <i>English</i> Pink mix'd.	
Red Lead.		Verdigrease and <i>Dutch</i> Pink mix'd.	
<i>Indian Red.</i>		<i>Browns.</i>	
Lake.		<i>Spanish Brown.</i>	
Carmine.		Umber.	
<i>Blues.</i>			
Ultramarine.			
Blue Bice.			

These Colours you may provide yourself with ready ground, and tied up in little Bladders fit for Use, at any Colour-Shop, for Three-pence, a Groat, or Six-pence, according as they are more or less valuable.

When you have provided yourself with these Colours, you may mix them one with another to what Degree of Colour you please upon your Pallet, by means of your Pallet Knife.

The Pictures made use of on this Occasion are those done in Mezzo-tinto, or what is generally call'd Mezzo-tinto Prints, which are very different from the common Way of Engraving, and said to be first invented by Prince *Rupert*; and Mr. *Evelyn*, in his History of *Chalcography*, gives us a Head perform'd by that Prince this Way. To perform it they rake, hatch, or punch the Surface of the Plate all over with a Knife or Instrument for the Purpose; first one way then another, and

and so cross and cross till the Face of the Plate be by this means entirely furrow'd with Scratches so close one to another, that if an Impression was then taken from the Plate it would be one uniform Blot or Smut.

This done, the Design is drawn, or marked on the Face; after which, they proceed with Burnishers, Scrapers, &c. expunge and take out the Dents or Furrows in all the Parts where the Lights of the Piece are to be; and that more or less as the Lights are to be stronger or fainter, leaving those Parts black which are to represent the Shadows or Deepnings of the Draught.

When you are provided with such Prints as you approve of, cut the Paper of the Margin clean off, then having provided yourself with a proper Piece of Crown Glass cut to your Size, see that it is perfectly clean, clear and dry, then lay over on one Side of it, a thin equal Covering of *Venice Turpentine*, and where you perceive it lays thicker than you would have it, pass over it a flat Ruler till it lies even, and equally cover'd in every Part; then having sufficiently moisten'd the back of the Print with a wet Sponge, lay the Face of the Print on the turpentin'd Side of the Glass, taking particular Care that every Part of the Print lies close to the Glass and quite free from any Blisters; then you may pass over it a wooden Roller to press it close to the Glass; which done, then wet the Back of the Print once more, till the Paper be made so rotten that it will easily rub off, then rub it over carefully till all the Paper is taken off, so far, as that only the Print alone can be perfectly discover'd without breaking thro' that in the least, so will you have the Picture appear as a curious Drawing washed with *Indian Ink*. Let it remain till the next Day that it may become dry, and thereby be prepar'd to receive the Colours wherewith you intend to paint it.

N. B. To get the Colour out of the Bladders, they usually prick a Hole at the Bottom, and then press the

the Bladder till they obtain a sufficient Quantity of Colour on the Pallet for present Use; for in a Day's Time the Colour will harden upon the Pallet, and be good for nothing.

The fine costly Colours, such as Ultramarine, or Carmine, may rather be bought in Powder than ground in Oil; for as the first is worth near four Pounds an Ounce, and good Carmine about twenty Shillings, 'tis better to have these in Powder; and when you are about to use either of these, put a little on a polish'd Marble Stone, and with a Drop or two of Oil mix them well with your Pallet Knife, and then take it off the Stone and lay it on your Pallet. Of either of these a very little will serve; the least Touch on the light Side of your Drawing will give a fine Lustre to your Picture; and if it be Ultramarine 'twill be lasting, whereas I suspect *Prussian Blue* will not be so. But if you mix the *Prussian Blue* with Varnish it will hold its Colour, tho' in short, the Air must be kept from it to preserve it.

*How the Colours are to be used in Painting on Glass.*

Your Colours are to be disposed according as the Lights and Shades of your Picture happen; first on the light Places of your Print lay on the lighter Colours, and the darker over the shaded Places; and where you have once laid on a light Colour, 'tis no great matter whether the darker Colours are laid a little over them or not, for the first Colour laid on will hide those you lay on afterwards; as for Instance:

*Yellows.*

If the lightest Yellow be laid on first, *Indian Pink* will be most proper to shade it with.

*Reds.*

Red-Lead being the brightest, may be first laid on; this may be shaded with Lake or Carmine, which will bring your Picture to a most beautiful Scarlet.

*Bliss.*

*Blues.*

First lay on blue Bice, and shade it with Indigo; otherwise lay Ultramarine in the light Parts, and shade it with Indigo.

*Greens.*

First lay on Verdigrease, then the Shadowing may be with Verdigrease and *Dutch* Pink mixed: But you may make this Green as yellow as you think proper, by adding the greater Quantity of *Dutch* Pink, as you find Occasion for it.

When any of the above Colours prove too deep, you may lighten them to any Degree that you would have them, only by mixing them with a little White upon your Pallet; but if you want to make them darker, mix them with the deeper Colours, working them well together with your Pallet-Knife before you make use of them; and when you have finished your Work, let it stand three or four Days to harden before you attempt the Framing of it.

*The Method of making Pastils or Crayons for dry Colours.*

*Whites.*

With a little Saw, made purposely for this Use, cut soft white Chalk into Lengths an Inch and an half, or two Inches long, and about a Quarter of an Inch thick; then round off the Corners with a Pen-knife, and point them for Use: You should make a Parcel of them together, reserving 'em by themselves, that they may not be discoloured by your other Colours.

*Yellows.*

Of these you may make five several Degrees of Colour. I. The first is made of Flower of Brimstone and the Grounds of Starch, which being well mixed together with a Knife on polish'd Marble, so as to produce a faint Yellow or Straw Colour, to this pour a  
O little



little Milk, or of the Wort of Pale Ale; mix them up to the Consistence of a Paste, which being spread on a Piece of smooth dry Chalk to the Thickness of about the third Part of an Inch, let it lie till about half dry; then cut it into an Inch and an half, or two Inch Lengths, and about a Quarter of an Inch wide; then roll them between two little Pieces of Board to round them, when dry point them with your Pen-Knife. You may, instead of Starch, use some very fine Chalk.

II. Another Yellow, a little deeper, may be made with Yellow-Oker, well ground with fair Water; this dry'd and well beaten, being mixed with good Chalk, so as to produce a Yellow a little deeper than the former Colour, must be mix'd up with the Wort of Pale Ale in which a small Quantity of Sugar-Candy has been dissolved; make it into Pastils or Crayons in the manner before taught.

III. The next deeper Yellow may be made with Yellow-Oker, only well ground with a Stone and Muller; and being dry'd and beaten very fine, and mixed with Pale Ale Wort, or Size made with Glover's Leather boil'd in Water to the Consistence of a Jelly, then prepare them for Pastils or Crayons in the manner above taught.

IV. The next Shade of Yellow may be made of *English* Pink, ground with Water as the other; dry it, and then reduce it to an impalpable Powder; mix this with a very little fine white Chalk, but keep it deeper than the former Colour; to this put some Pale Ale Wort, stir all well together, and form the Paste into Crayons in the manner foregoing.

V. The next deeper Yellow may be made entirely of *English* Pink, ground as above, and made into Pastils, with the Addition of a little Pale Ale Wort.

VI. Another still deeper is made with *Dutch* Pink, prepared as the former.

VII. The most sad Yellow, or that most tending to an Orange-Colour, may be made of Orpiment; it is indeed

indeed one of the most poisonous Colours that is used, but however, 'tis of the most beautiful Kind. This mixed with a little Chalk, and being well tempered together, and made up with Pale Ale Wort, and a little Gum-Dragon dissolved in it, may be made into Pastils in the former manner.

*Orange Colours.*

I. Take yellow Orpiment, mix it with Pale Ale Wort, and prepare the Paste as before taught, and then make your Crayons therewith.

II. The next may be made with Orpiment, with a Mixture of Red-Lead very finely ground in Water and dry'd; this being mix'd with the Orpiment, till it produceth the Colour you desire, put to it some Pale Ale Wort, in which Gum-Dragon has been dissolved, make it into a Paste, and form your Crayons therewith.

III. A third may be made with *English* Pink well ground, and mixed with as much Vermilion as will produce a deeper Orange than the former; these being mixed up with Ale-Wort, that has been boil'd to a more than ordinary Consistence, may be made into Pastils or Crayons, according to former Directions.

IV. Deeper Orange than the former may be made of *English* Pink, and as much well-ground Red-Lead as will answer the Intention; these well boiled in Ale-Wort will make a proper Paste, of which your Crayons are to be made.

V. The next may be made of well ground *Dutch* Pink, mixed with a sufficient Quantity of fine powder'd Red-Lead made into Paste with Milk or Ale-Wort, and rolled into Crayons or Pastils, as the former.

N. B. These Colours, according as they are mixed, will produce as great Varieties as can be desired.

*Reds.*

I. Take Red-Lead, well ground with Water, dry'd and beat to a fine Powder, and mixed with fine Chalk, or a little fine ground White-Lead; mix these with Ale-Wort, wherein Gum-Dragon has been dissolved by boiling; make this into Paste, and roll it into Crayons. You may make some paler, others deeper.

II. Red may be made with Red Lead only; after it is finely ground on Marble with the Muller, mix it with Ale-Wort that has been boil'd with Gum-Dragon, and make your Paste into Crayons.

III. Red is made with Red-Oker, without any further Preparation, than sawing and scraping it into form.

IV. Red is made with Vermilion finely ground with a little fine Chalk, or White-Lead well beaten. Then divide your Composition into three Parts, that you may make them of three different Shades; mix each of them with Ale-Wort boil'd pretty thick; make them into Paste, and then into Crayons.

V. Red. Mix Vermilion, that has been well ground, with Ale-Wort and Gum-Dragon boil'd up till pretty thick; make it into Paste, and roll it into Crayons.

VI Red may be made with good Lake well ground with Water, which being well dry'd, reduce it to a palpable Powder, and divide it into three Parts, and mix each with as much White-Lead, or fine ground Chalk, as will make as many distinct Shades; then make each into Paste, as before taught, and form Pastils therewith.

VII. Red. Fine Lake, reduced to an impalpable Powder, being ground with Water, and after 'tis dry'd again, finely powder'd, and mix'd with Ale-Wort, you are to prepare and make into Crayons as before taught.

VIII. Red. Grind *Indian Red* well with Water, and let it dry; this mix'd with Ale-Wort that has been  
boil'd

boil'd to a Consistency, with a little Gum-Dragon, will be a very strong Colour without any other Mixture; but you may make two or three different Shades of it, by mixing proper Portions of White.

IX. Red may be made of Rose-Pink cut into Crayons.

*Purples.*

I. Purple. Powder and finely grind Rose Pink, mix'd with a little Sanders Blue, till you have the Colour you desire; this mix'd with Pale Ale Wort to the Consistence of a Paste may be cut into Crayons.

II. Purple. Grind Lake very fine, then wash it as formerly taught; to this put as much blue Bice as will make it of a reddish Purple; this being varied in two or three different Degrees, by mixing White Chalk or White-Lead well ground, and mixed up with boil'd Ale-Wort and Gum-Dragon, may be roll'd into Pastils.

III. Purple. To Lake well ground, add as much *Prussian* Blue as will produce a Colour to your Mind; these being mixed in various Parcels will make a sufficient Variety of Shades according to their different Mixture.

*Blues.*

I. Blue. The lightest Colour is blue Bice well ground with common Water; this being dry'd, and again reduced to Powder, may be divided into four Parcels, to which put different Quantities of Chalk or White-Lead, and separately mix 'em with Ale-Wort boil'd up with Glover's Leather; these made into Paste, you may cut into Crayons.

II. Blue. Grind Verditure very fine, and divide it into four Parcels; mix one with Size alone, made of Glover's white Shreds and Ale-Wort; the other three Parcels mix with different Quantities of White-Chalk or White-Lead finely ground, these will make different Shades; mix them up with Ale-Wort, in which Gum-Dragon has been boil'd, and they may be prepared for the intended Use.

III. Blue. Grind a Quantity of *Prussian Blue* and divide it into four Parts, mix with three of them White-Chalk or White-Lead well ground, and make therewith as many different Degrees of Blue; these being separately mixed with Pale Ale Wort, and boil'd till 'tis pretty thick with the Shavings of Glover's Leather, may be made into Crayons.

IV. Blue. Grind Rock-Indigo well with Water, and after it has stood till dry, powder it, and divide it as the former; mix every Parcel but one with such Proportions of Chalk or White-Lead well ground, as will make as many different Degrees of Colours as you have occasion for; mix and prepare your Crayons as before express'd.

You may make Pastils or Crayons with plain Indigo, only by mixing it with Ale-Wort thickened with the Shavings of Glover's white Leather.

#### *Blacks.*

I. Charcoal cut into Lengths. That which is softest is best, and that which is made of Willow. You should have a Dozen or two of them, for they are very frequently used.

II. Black may be made with Ivory-Black finely ground with Water, and to give it a clean blueish Cast to enliven it, you may work up a little Indigo with it.

#### *Browns.*

I. Fullers-Earth well ground with Water may be mixed with Chalk or White-Lead for different Degrees of Colour; these being mixed up with Pale Ale Wort, and boiled thick, you may make into Crayons as before taught.

II. *Spanish Brown* of itself is dark, but being well ground with some Fullers-Earth, it will be of a lighter Colour; you may then divide it into several Parcels, and put to some of them a greater, to some a lesser Quantity of Chalk or White-Lead, to have them of various Shades; mix them severally with a  
light



light Size made of Fish Glue, or Water and Isinglass; some you may mix with Pale Ale Wort, or strong Water-Gruel boil'd with Gum-Dragon, and then make it into Pastils.

III. Grind and mix well together *Spanish* Brown, and some *Indian* Red, then work them up with Pale Ale Wort to the Consistence of a Paste, and roll them into Crayons.

*Greens.*

I. Boil Verdigrease in sharp Vinegar, and while it is boiling, add a little powdered Tartar to dissolve the Verdigrease, and the Liquor will become of a fine transparent Colour. Then expose the Liquor to the Air in small Gallipots that it may grow dry, and then a little common Water will dissolve it. To this put as much Ale Wort as will cover it and dissolve the Colour, after which mix it with what Quantity of Chalk you think convenient, and make it into Pastils.

II. Take distill'd Verdigrease and grind it with Vinegar; let it be well washed, by throwing the Verdigrease into Water, and in about half a Minute pour the Water into a Cup and let it settle; when 'tis thoroughly settled, pour the Water off it and wash it again in the same Manner; after 'tis dry make it into Crayons with Ale-Wort.

III. Prepare Verdigrease as before, and when it is become a fine Powder, mix it with a little *Prussian* Blue in several Parcels; for the lighter Shades put in a little White, or of the brightest Yellow well ground, and you may make a great Variety; these being mixed with pale Ale Wort, boil it to a proper Consistency and make your Crayons therewith.

IV. Grind Indigo and *English* Pink, mixing them well together on your Marble Stone; then make them into a Paste, and roll them up with soft Size and Oil into the Form of Crayons. Otherwise you may make them up with pale Ale-Wort or thick Water-Gruel well

well strain'd, and in which some Gum Dragon has been boil'd.

V. To blue Bice finely ground, add some well ground *Dutch Pink*; you may separate them into several Parcels, and by different Degrees of Mixtures prepare what Variety of Shades you desire to have; make them into Crayons with Ale-Wort boil'd somewhat thick.

VI. Grind Rock Indigo on a smooth Marble Stone with Water, expose it to the Air to dry, then pulverize it and separate the same into several Parcels, put to some of them different Quantities of Flower of Brimstone; to some others, Flower of Brimstone and *Dutch Pink* mixed; so when you have a Variety of Shades make them into Pastils, after they have been separately boil'd in pale Ale-Wort with Glover's white Leather Shreds, or with a little Gum-Dragon.

VII. Take Rock Indigo ground with Water, and after you have divided it into Parcels, add such various Quantities of *Dutch Pink* as you think proper, to make them into various Shades; when these are very well mix'd, boil them separately with pale Ale-Wort, as aforesaid, and make your Crayons therewith.

The Crayons made according to the foregoing Directions will be found considerably better than those sold in Colour-Shops, because they generally stiffen theirs with Gum, which hardens them so that they will hardly colour the Paper, whereas these will work very freely, and express the several Colours you have occasion for.

When you have perfected all the different Shades of the various Colours, you must be careful to separate each from the rest, beginning with the lightest, and gradually proceeding thro' all the different Degrees of Shades and Colours, that the one do not tinge the other.

The Paper to be made use of on this Occasion, is generally the *Venice* rough Paper, or a strong whited-brown

brown Paper, for upon such the Colours may be easily exprefs'd.

*To prepare your Colours for Use.*

Remember always to point them from the Bottom upwards, to prevent their breaking; neither must the Points be made too sharp.

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**DIRECTIONS** *for Marketing,  
with respect to Butchers Meat, and to pre-  
vent being deceiv'd.*

*To know whether Lamb be good or bad.*

**I**F you propose to purchase a Fore-Quarter of Lamb, cast your Eye on the Vein in the Neck; if it be turning yellowish, tho' the Meat may possibly smell well enough at that Time, yet it is about tainting; and if the Weather be warm, it will not keep sweet till the next Day: If it be greenish, it is actually tainted, but if it look ruddy, or of an azure Colour, then it has not been long kill'd. As for the Hind-Quarter, smell under the Kidney of the Loin, and feel whether the Joint of the Huckle be limber or stiff; and if you meet with a faint or ill Scent in one Place, and a more than usual Limberness in the other, then it is not for your turn, unless for present spending, and your Price be accordingly.

*To know whether Veal be good or bad.*

If the Vein in the Shoulder of Veal appear as in the former, you have the same Rule to chuse or refuse it. The farther Mark is, its Clamminess, and growing more than usually limber and soft; or, if you see any  
green

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green Spots about it, it is either tainting, or tainted, and will not keep. If it be brought up in wet Cloths, it is apt to be musty, and in that particular your Nose must instruct you.

The Loin taints first under the Kidney; the Neck and Breast at the upper End; first shewing a faint Yellow, then a dusky Green, which are the worst Symptoms of tainting.

The Leg is known to be good or bad by the Liveliness or the Change of such Veins; or by small Streaks that appear in it. According to the former Rules, Clamminess, &c. are bad Symptoms.

The Flesh of a Bull Calf is more red and firmer grained than that of a Cow Calf, and the Fat too more curdling.

*Mutton Young or Old, Fresh or Stale.*

If it be young, the Flesh will pinch up tender, and soon fall again; but if old, it will wrinkle and remain so: If young, the Fat will easily part from the Lean; but if old, it will stick faster, being very clammy and fibrous. But to try it effectually, put it rough on a Plate, over a Candle, or a gentle Fire, and if it spread and run presently, it is young; but if it hiss, and spread slowly, or little, it is either old, or else Ram Mutton, which may otherwise be known by the Closeness of the Grain, and the deep Redness and Roughness of the Flesh; as Ewe Mutton is discovered by being more loose and pale. It must be allow'd indeed, that the several Sorts of Feeding oftentimes alter the Flesh some small Degree, with respect to Colour and Firmness; that is, there is a Difference in Cattles grazing, either on Uplands, Moors, Heaths, or in Marshes: But if there be a Rot in the Case, the Flesh will be paleish, the Fat a faint White, inclining to Yellow; and the Meat in a manner will slip from the Bones, when raw, if Force be used, because the Skin or Film that should take hold of the porous Parts of the Bones, and should unite it more firmly, is itself loosen'd by means of the Disease.

Disease. As for Freshness or Staleness, take the same Directions in Lamb as Veal.

Beef; its Age or Youth, Freshness or Staleness; and to distinguish Bull, Cow, or Ox-Beef one from the other.

Beef, for Flesh, is the greatest Food of the Nation, it being of long Endurance when salted, and is never out of Season, as most other Meats are. Therefore tho' in buying it is commonly known the best, yet I may possibly put something of Caution and Instruction into my Readers Minds that they know not, and which, for what I know, may prove greatly to their Advantage; for there are vast Sums of Money laid out weekly in this Commodity all over *England*, but more particularly in and about *London*; and therefore since according to the Old Proverb, *The Best is the Cheapest*. I shall endeavour to distinguish good Beef from that which is otherwise.

Now as to the Choice of particular Pieces, I shall leave that to every one's Discretion, as that is the Result of Fancy only; tho' in my Opinion, the Sir-Loin and Ribs are the best for Roasting; and the Flank, Buttock, and Ach-bone for boiling.

If it be right Ox-Beef, it will have an open Grain, and the Fat, if young, will be of a crumbling or oily softness, not tough or spungy, unless it be old, except the Brisket and Neck Pieces, and such Parts as are very fibrous. The Colour of the Lean is of a pleasant Carnation Red, and the Fat rather inclining to White than Yellow.

Cow-Beef is of a closer Grain, less Boned, and of somewhat less Colour, and the Fat Whiter; and if young and tender when indented with your Finger, will in a little time rise again.

Bull-Beef is of a more dusky Red, closer, and firmer than either Ox, or Cow-Beef, harder to be imprinted with your Finger, and suddenly rising on a light Touch if you do it; the Flesh is brawny, and the Fat gross and



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and very fibrous, difficult to melt, and of a strong Scent. And thus, little or more, will it be, if it be the Flesh of a Beast that has not been gelt till grown up to its full Bigness; and if old, it is so very tough, upon Pinching, that your Nails can scarce make any Impression in it.

As to Freshness or Staleness, this Sort of Flesh has few Signs to the Eye, more than the Appearance of a lively fresh Colour for the first, and a dark dusky Colour for the latter; but when cut into Pieces, where the Veins can be discovered, make your Observations as in Lamb or Veal.

If the Beef has been too suddenly kill'd, upon over-heating in driving, it will soon taint, and never take Salt kindly.

This you may know by squeezing it in any fleshy Part where there are Veins: For by hard squeezing, a red Juice will issue out, and tincture your Fingers. If you mistrust your Sight, use your Smell; for Bull-Beef, as well as that which has been over-heated in driving, will smell strong and rank; but if you should unadvisedly buy either of these to salt, make a strong brine Pickle, and boil and scum it well; then when 'tis cold put your Meat into it, and there let it lie for twenty-four Hours; then take it out, and salt it with dry Salt, and it will take it much better, because the Brine has first made Way for its Reception.

Where Meat has been bruised, the Part affected will look of a more dusky Colour than the rest, having settled Blood in it, which in the killing would not evacuate. If this Sort of Flesh be old, in several Pieces 'twill shrink a little from the Bone in your Hand, but if young, it will stand firm and well where it is not divided from the Bone by the cutting.

### *Of Pork and Brawn.*

If you find little Kernels in the Fat of Pork, like small Pease, or Hail-Shot, in any Number, it is mealy, and not wholesome. If in pinching the Lean, it break,

break, and squeeze soft and oily between your Fingers, it is young: And, if you can easily nip the Skin with your Nails, 'tis another good Token of its being young; so it is likewise when the Fat is soft and pulpy, but if the Lean of it be rough, and the Fat very spongy, or does not expand well between your Finger and Thumb, and the Skin or Rind be stubborn, then 'tis old, and may be a pigging Sow, especially if the Flesh be extraordinary flabby, and the Skin wrinkled.

If the Flesh be of a Boar, or a Hog gelt at full Growth, then it will smell rank, look redder than ordinary, or at least be of a dusky Red; both the Lean and Fat will feel harder and rougher than usual; the Skin will be thicker and not easily pinch'd up, and, when it is, 'twill immediately fall again. As for the Freshness or Staleness, try the Legs, and Hands, or Springs, at the Bone that comes out in the middle of the fleshy Part, by putting in your Finger, and smelling to it; for there it first taints: The Skin will also be sweaty and clammy when stale, but smooth and cool when fresh. This is best first laid in Pickle 24 Hours, and then put into dry Salt, which will give it a good Colour, and a very savoury Taste.

Brawn is known to be old or young, by the extraordinary or moderate Thickness of the Rind, and the Hardness or Softness of it; tho' that I account best, not made of a proper Boar, but of a Barrow gelt at nine or ten Months old, and kill'd the second Year. The greatest Danger in this is Mustiness, of which your Smell must inform you, and your Feeling, whether it be clammy or not. If you design to keep it, when bought, boil two Quarts of Beer Vinegar, with a Quart of Water, and two Handfuls of Salt, half a Dozen Bay-Leaves, and a Race of Ginger sliced; scum the Pickle well, and when it is cold, put it into an upright earthen Pot, so that it may cover the Brawn standing upright, and keep it close.

*To discover Defects in dry'd Hams, and Bacon.*

To discover Defects in *Westphalia, Bremen, or Yorkshire* Hams, take a sharp-pointed Knife, and run it under the Bone in the Inside of the Ham about the middle, and, quickly drawing it out, smell to it; if it has a curious relishing Savour, and comes out with little daubing, then are the Hams good and sweet; but if it smell rank, and the Knife be much clouded, and the Vent it made cast a Hogoo, then, for want of well salting and ordering, they are tainted. Also try the Fat on the Edges, by cutting up a Sliver at one End, which you may put down again; if it be firm, white and well scented, it promises to be good; but if loose and yellowish, or of a rusty Colour, then it is not as it ought to be, and is either rusty, tainted, or inclining to it. Bacon in the Gammons may be well tried in all Respects as the former, and in the Ribs see that the Flesh stick close to the Bones, and the Fat to the Lean; for if not it has been a diseased Hog. Rustiness is known by a darkish Colour in the extream Parts of the Fat next the Rind, and by the Hardness and Paleness of the Lean; and sometimes, in this Case, it is of a dirty Colour. If Bacon gives much in moist Weather, and becomes flabby and soft, it has not been well salted and dried, and therefore must be quickly spent.

#### *Of Venison.*

With respect to the Haunches and Shoulders, try them under the Bones with your Knife, as directed above for the Hams; if they have a good Scent there, they will spend well; as to other Parts observe the Colour of the Flesh; if it be stale, it will look black, with some yellowish or greenish Specks; if it be old, the Flesh will be tough and hard, and the Fat more contracted, and of a restraining Substance. If you can see the Claws, you will find them large and broad, spreading in the Clefts, the Heel horny, and much worn,

worn,

worn, and the Gristles dry; and in breaking the Bone, you will find the Marrow much spent; the Horns also, if they are to be seen, will give you this Satisfaction, by their greater or lesser Number of Snags.

*To recover tainted Flesh.*

Put it into an earthen Vessel full of small Holes, with a Cover to it, lay sweet Herbs above and beneath, with some Toasts of Bread, then dig a Hole in the Ground, and set the Vessel into it, and cover it with Earth, and let it stand 24 Hours, in a light fresh Mould, and the Earth, together with what is in the Pot, will take the Scent away; but it must be presently spent, or it will draw in fresh Air, and putrify again. Where you have not this Conveniency wash Venison in warm Water when tainted, let it soak four Hours, then put it into Vinegar, Salt, and Pepper as long, and presently use it. The Vinegar must not be too sharp, therefore the ordinary Sort of Vinegar will be best.

*Of Butter and Eggs.*

If you are to buy Butter, especially of Higglers or Carriers, or of such as you suspect they have sold it to, take not the Taste they give you, but taste it yourself at a Venture, lest a well-tasted and scented Piece may be artfully placed in the Pound to deceive you; for when Salt-Butter is rank and decayed they work it up with Water, and make fresh Butter of it; and the Water, by much working, takes out the Saltiness, and much of the rank Scent, but then the Strength and nourishing Part is lost, and in melting it turns to a faint Oil, or wheyish Substance, not fit for Use. Salt-Butter is better scented than tasted, by putting a Knife into it, and presently putting it to your Nose; if it be a Cask, trust not the Top only, for that may be purposely pack'd, but unhoop it to the Middle, and thrust your Knife between

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the Staves, and so you may be too hard for the Deceiver.

Eggs are sometimes brought by Sea, and sometimes by Land, and consequently long in coming, and so grow nought. To know this, if you have not the Opportunity of a Candle hold them up against the Sun, and if the White appears of a muddy or cloudy Colour, and the Yolk lies not round, or is broken, then they are nought, but if they be clear, and fair, then they are good. If you have neither of those Advantages you may inform yourself by shaking them, and if they swag much they are wasted, and their Yolks broke and addled; tho' some new Eggs will shake a little, but not squash so as you can hear the Shaking. The best Way to keep them long is in Bran or Meal, tho' some preserve them in Sand.

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INSTRUCTIONS *for knowing all Sorts*  
of POULTERER'S WARE.

*To know whether a Capon be a young or an old one.*

**I**F a Capon be young, you may perceive it by his short, blunt Spurs, and his smooth Legs. But some knavish Poulterers will scrape the Spurs, and artificially smooth the Legs: Be carefully therefore of that, and if you mistrust it, pinch the Fowl on the Breast with your Finger and Thumb, and if they go in easily it is young, if not 'tis old. If it be a true Capon, it will have a fat Vein on the Side of the Breast, and a thick Belly and Rump; if it be pale about the Head, and the Comb short, it is the Sign of a right one, but if red then otherwise. If it be stile 'twill have an open loose Vent, but if new a close hard one.



*To know a Cock or Hen Turkey, Turkey-Pouts, &c.*

If a Cock-Turkey be young, you may know it by its Legs being black and smooth, and its Spurs short; if it has been long kill'd, the Eyes will be sunk in the Head, and the Foot feel very dry, but if not the Eyes will be lively.

The same is to be observed by the Turkey-Hen. But if you expect one full of Eggs observe this, she will have an open Vent, but if not it will be close and hard.

The Turkey-Pouts are known, as to their Newness or Staleness, by the same Rule. Their Age cannot deceive your Eye.

*To know a Pullet from an old Hen.*

Many in their Marketing have been deceived in this Particular, and instead of a Pullet have been imposed upon by taking an old Hen. To prevent this Misfortune for the future, observe that a true Pullet has her Legs and Breast smooth, and pinches very tender on the Breast; if she be with Egg, the Body will feel soft; but if not, more strait: If with Egg the Vent will be opened; and if not, hard and close. As for its Staleness or Newness, it has the same Signs as a Capon.

*To know whether a Cock be young or old, new or stale.*

With respect to his Age observe his Spurs, but mark if they be not pared or scraped to deceive you: If they be short and dubbed, he is young; but if sharp and standing out, he is old. An open Vent is a Sign of his being stale, an hard and close one of his being newly kill'd.

*To know whether Chickens are new or stale.*

Those that are dry pulled are stiff when new, but if stale they are limber, and their Vents green.

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If they be pulled wet, or scalded, then rub your Thumb or Finger on the Breast, and if it be slippery they are stale; but if rough and stiff, then they are new. If they are fat by Cramming, 'tis known by the fat Rump and Vent.

*To know the Wild and Brand Goose.*

If she be red-footed and full of Hairs, when pull'd, she is old; but if white-footed, and without Hairs, then she is young.

The Brand Goose if smooth, when she is pulled, is young, but if full of Hairs then she is old: If she be new, the Foot is limber; if stale, dry.

*To know the Tame Goose.*

If this Fowl has but a few Hairs, and the Foot and Bill be yellowish, she is young, but if she be full of Hairs, and the Foot and Bill be red, she is old. The Newness or Staleness is known by the same Token as the former.

*To know the Wild Duck.*

This Fowl, when Fat, is hard and thick on the Belly, but if not then is she thin and lean: If limber-footed, new; if dry-footed stale. And if it be a true Wild Duck it has a reddish small Foot.

*To know the Bustard.*

The Age, Newness, and Staleness of this much-priz'd Fowl, is known by the same Token as the Turkey, &c. above-mention'd; and to these therefore, for Brevity's sake, I refer you.

*To know the Shuffler, and other Fowl.*

This Fowl is like a Duck, but less, and has a broader Bill: If it be new, it will be limber-footed; if stale, dry-footed; if it be fat, it will have a fat Rump; if lean, close and hard. And by the same Marks, you may know Godwits, Marrel-Knots, and Ruffs. If they

they be old, their Legs will be rough; if young, smooth.

The Gulls and Dottrels are known after the same manner.

*To know the Pheasant Cock and Hen.*

The Pheasant Cock, when young, has dubbed Spurs, but when old, small and sharp; if he be new, he has a firm Vent; if stale, an open and flabby one.

The Pheasant Hen, being young, has smooth Legs, and a curious fine Grain on her Flesh, but if old, is hairy, when pull'd: If she be with Egg, she will have an open Vent; if not, her Vent will be close. As for Newness or Staleness, observe the same Tokens as in the Cock.

*To know Heath and Pheasant Pouts.*

These will be stiff and white in the Vent if new, and their Feet will be limber, but if stale they will be dry-footed, and green in the Vent; and, if you touch it hard, will peel.

*To know the Heath-Cock and Hen.*

These are known, as to Newness and Staleness, by the same Marks as the foregoing; but if they be young they have smooth Legs and Bills, if old both will be rough.

*To know the Woodcock and Snipe.*

These Fowls, if fat, are thick and hard; if new limber-footed; but if stale, dry-footed. Observe likewise if their Noses be snotty, and their Throats moorish and muddy; for then they are bad.

*To know the Partridge.*

If this Fowl, whether Hen or Cock, be old, the Bill will be white, and the Legs of a blueish Colour; but if young the Bill will be black, and the Legs yellowish.

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lowish: If it be new, it has a fast Vent; if stale, a green and open one, which with a Touch will peel; for if she has fed on green Wheat, and her Crop is full, she may be tainted there, though other Marks discover it not; and to know this, smell at her Mouth.

### *Of Doves or Pigeons, Plover, &c.*

These are of various Kinds, and to distinguish them in their Feathers, observe the following Directions.

The Turtle-Dove has a blueish Ring round its Neck, and is otherwise for the most part white.

The Stock-Dove is bigger than the Wood-Pigeon, and is a good nourishing Food.

The Ring-Dove is less than the Stock-Dove, but not so delicious.

The Dove-house Pigeon, when old, is red legg'd; if new and fat, it will feel full in the Vent, and be limber footed; but if stale, flabby-vented.

Thus you may know Bustard, grey Plover, and green Plover, Feldfares, Thrush, Mavis, Larks, Black-birds, Wood-Larks, and all other small Birds.

### *Teal and Wigeon, Land or Water.*

These, if fat, will feel hard and thick on the Belly; but if thin and soft, they are lean; if they be limber-footed, they are new; if dry-footed, then they are stale.

And by the same Rule you may know Moor-hens, Stent, Poutel, Didappers, and other Water Fowl.

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## *Of Four-footed Creatures sold in Poulterers Shops.*

### *The Hare.*

**A** Hare, if new and fresh killed, will be white and stiff, but if stale the Flesh will be blackish in many Places and limber. If the Cleft in her Lip spread

spread much, and her Claws are blunt and rugged, she is old; if the contrary, then she is young.

*The Leveret.*

The Newness and Staleness of it is known by the same Marks as the Hare: But to know if it be a real Leveret, feel on its fore Leg near the Foot, and if it have there a small Bone, or Knob, it is right; but if not, it is no Leveret, but a Hare.

*The Rabbet, or Coney,*

If stale, will be limber and the Flesh will look blueish, and have a kind of Slime upon it; but if fresh kill'd, it will be stiff and the Flesh white and dry; and if it be a right Coney or Rabbet, it will have a small gristly Knot on the Outside of the fore Foot a little above the Joint: If it be old, the Claws are very long and rough, and long grey Hairs will appear among the Wool.

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INSTRUCTIONS to know several  
*Sorts of FISH, and to distinguish some Kinds,  
that bear a Likeness, one from the other.*

LOBSTERS.

THE Cock is usually smaller than the Hen, and of a deeper Red when boil'd, neither has it any Spawn or Seed under its Tail.

To know whether these be new or stale, unbind the Tail, and if it be stiff in opening and snap to again, then it is new, but if limber and flagging, it is stale: If new it has a pleasant Scent at that Part of the Tail which joins to the Body; if stale, a rank, faint Scent. If it be spent, a white Scurf will issue out of the Roots of the small Legs, and out of the Mouth.



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Mouth. To see whether it be full, open it with a Point of a Knife on the Bend of the Tail, as it is tied down, and if it fill the Shell there, and be red, hard, and pleasant scented, it is good, but if sinking and soft, it is spent and wasted: For the Fishmongers, to deceive the ignorant Buyer, will only open them at the extreme Part of the Tail; and tho' they be washed, they will appear well there. If you suspect the Claws to be fill'd with Water, to make them weighty, as sometimes they are, pull out the Plug if you find one there, and you'll soon be convinc'd.

### STURGEON.

This is often recover'd by the Means I have before directed, when it has been rusty thro' Loss of Pickle, or dry; but if it be not well cured, it will never have its true Goodness. To know this, cut it with a sharp Knife; and if it crumble and siver, and feel rough and brittle between your Fingers, it is not for your Turn; but if it be good, it will be a little rough and squeeze oily, cut in a Manner like Wax, look white, and in some Places have blue Streaks or Veins; the Skin will be limber, and you may feel Fat underneath, which will cast a pleasant Scent.

### PRAWNS *and* SHRIMPS,

If new, they will be hard and stiff, cast a pleasant Scent, and their Tails will turn strongly inwards; but if stale, then they'll be limber and fade in their Colour, smell faintly, and will feel clammy; unless, to deceive you, they have been new wash'd: However, by their Limberness and Colour you may know it.

### CRAB-FISH, *great and small.*

If stale, the Joints of their Claws will be limber, and their Shells will be of a dusky red Colour; besides, an ill Scent will arise just under the Throat of them; their Eyes will be very loose, and turn any Way with the Tip of your Finger, and sink inward.

*A BILL of FARE, for every Month in the Year.*

JANUARY.

*First Course.*

Ham and Chickens.  
Bacon or Pickled Pork.  
Calves-Head and Bacon.  
Knuckle of Veal.  
Leg of Pork boil'd.  
Leg of Lamb boil'd.  
Stew'd Beef.  
Mutton boil'd.  
Ox-Cheek stew'd.  
Goose salted and boil'd.  
Chine of Pork, *ditto*.  
Pullets, *ditto*.  
Neats Tongue and Udder.  
Lamb Fricassee.  
Scotch Collops.  
Hare stew'd.  
Breast of Veal ragou'd.  
Brace of Carp stew'd.  
Tench, *ditto*.  
Turbot boil'd.  
Soles stew'd.  
Cod or Cod's-Head boil'd.  
Flounders and Plaice.  
Thornback or Scate.  
Chub stew'd.  
Pudding.  
Pancakes.

Minced-Pies.  
Peas-Soop.  
Gravy-Soop.  
Herb-Soop.  
Fish-Soop.  
Whitings boil'd or broil'd.  
Squab Pigeons boil'd.

*Boiling Herbs for*  
JANUARY.

Spinage.  
Savoy.  
Cabbages.  
Sprouts.  
Coleworts.

*Roots for Boiling.*

Red-Beets.  
Carrots.  
Onions.  
Turnips.  
Parsnips.  
Horse-Raddish.

*Pot-Herbs.*

Leeks.  
White-Beet.  
Chards, or White-Beet-  
Leaves.  
Thyme.

Sage.

Sage.  
Winter-Savory.  
Sellery.  
Endive.

*Dishes for the second Course.*

Beef roasted.  
Lamb, fore Quarter, *ditto*.  
Mutton, *ditto*.  
Fillet of Veal stuff'd, *ditto*.  
Goose, *ditto*.  
Turkey, *ditto*.  
Hare, *ditto*.  
Capons, *ditto*, with Sau-  
sages.  
Pullets, *ditto*.

Partridges, *ditto*.  
Wood-Cocks, *ditto*.  
Wild-Ducks, Easterlings,  
or Widgeons, *ditto*.  
Teal, *ditto*.  
Sturgeon Jowl, pickled.  
Chickens roasted.  
Pig, *ditto*.  
Lamb-Pye, or other of  
like Nature.  
Calf's-Head roasted.  
Hog's-Head, *ditto*.  
Hog's-Hearlet, *ditto*.  
Calf's-Pluck, *ditto*.  
Hind Loin of Pork, *ditto*.  
Hot butter'd Apple-Pye.

*Inter-Messes, or odd Dishes for small Families now in Season.*

Pigs Petitoes boil'd.  
Calf's Liver stuff'd and  
roasted.  
Ox-Heart, *ditto*.  
Fricassee of Tripe.  
Tripe fry'd.  
Rabbets fricasseed.  
Hog's-Liver, Crow, and  
Sweet-Bread fry'd.  
Veal minced.  
Hashes of Mutton, Beef,  
Lamb, Veal, &c.  
Calf's-Liver and Bacon  
fry'd.  
Sweet-Bread and Kidnies  
fry'd.

Veal Sweet-Breads ra-  
gou'd.  
Salmigundy.  
Spinage stew'd.  
Collar'd-Beef.  
Tarts and Cheese-Cakes.

*Desert.*

Pears.  
Apples.  
Chefnuts.  
French Plums.  
Turkey Figs or Sweet-  
Meats.

or GENTLEWOMAN'S COMPANION. 169

FEBRUARY.

*First Course.*

Soup, of Gravy, Fish, or Herbs.  
Hen Turkey boil'd.  
Turbot, *ditto*.  
Beef Marrow-Bones, *ditto*.  
Marrow-Puddings.  
Chine of Mutton.  
Tench stew'd.  
Carp, *ditto*.  
Spring-Pye.  
Eels spitchcock'd.  
*Scotch* Collops.  
Pike or Jack roasted.  
Plaice and Flounders fry'd, and Whittings boil'd.  
Whittings, *ditto*.  
Cod's-Head, *ditto*.  
Salt-Fish and Eggs.  
Ham and Chickens.

*Second Course.*

Squab Pigeons roasted.  
Chickens, *ditto*, and Asparagus.  
Partridges, *ditto*.  
Quails, *ditto*.  
Neats Tongue and Udder, *ditto*.  
Young Rabbits fricasseed.  
*Ditto*, roasted.  
Turkey, *ditto*.  
Soles fry'd.  
Lobsters.  
Sturgeon.  
Tarts and Cheese-Cakes.  
Pear-Pye and Cream.  
Hot butter'd Apple-Pye.

MARCH.

*First Course.*

Fish of all Sorts boil'd and fry'd.  
Soup of Gravy, Herbs, or Fish.  
Ham and Chickens, or Pigeons.  
Salt-Fish and Eggs.  
Neats Tongue and Udder.  
Veal stew'd.  
Beef Marrow-Bones.  
Mulletts boil'd.  
Carp stew'd.  
Tench, *ditto*.  
Knuckles of Veal and Bacon boil'd.  
Beef boil'd, &c.  
Turbot.

*Second Course.*

Chickens roasted with Asparagus.  
Ducklings roasted.  
Puffs.  
Ruffs and Reeves roasted.  
Pike barbecued.  
Skerret-Pye.  
Pear-Tarts with Cream.  
Salmigundy.

*Desert.*

Apples, Pears, China Oranges, Turkey Figs, dry'd Grapes, French Plums, Almonds and Raisins, Jelly, *Shrewsbury*-Cakes, &c.

APRIL

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## APRIL.

### *First Course.*

Mackarel.  
 Carp stew'd.  
 Tench boil'd.  
 Ham and Chickens.  
 Pigeons and Bacon.  
 Calf's-Head and Bacon.  
 Knuckle of Veal and Bacon.  
 Lamb-Pye.  
 Stew'd Beef.  
 Beef Alamo-de.  
 Fricassee of young Rabbits.  
*Scotch* Collops.  
 Chickens fricasseed.  
 Beef boil'd.  
 Leg of Lamb, *ditto*.  
 Neck of Veal, *ditto*.  
 Veal or Lamb-Pye.

### *Second Course.*

Ducklings roasted.  
 Green Geese, *ditto*.  
 Butter'd Sea-Crabs.  
 Roasted Lobsters.  
 Lobsters and Prawns.  
 Cray-Fish.  
 Lamb roasted.  
 Pickled Salmon,  
*Ditto* Herrings.  
 Chickens and Asparagus.  
 Marinated Fish.  
 Butter'd Apple-Pye.  
 Tarts, Custards, and  
 Cheese-Cakes.

## *Desert.*

Nonpareil Apples, Pear-  
 mains, Russet-Pippins,  
 Bon-chrétien Pears, &c.

## MAY.

### *First Course.*

Beef and Greens boil'd.  
 Leg of Mutton, *ditto*.  
 Neck of Veal, *ditto*.  
 Jowl of Salmon, *ditto*.  
 Chicken-Pye.  
 Calf's-Head hash'd.  
 Neats Tongue and Udder,  
 either boil'd or roasted.  
 Breast of Veal ragou'd.  
 Mackarel and Gooseberries.  
 Carp stew'd.  
 Tench stew'd.  
 Pudding boil'd.  
 Beans and Bacon.

### *Second Course.*

Turkey-Pouts roasted.  
 Green Pease.  
 Quails roasted.  
 Prawns or Cray-Fish.  
 Eels collar'd.  
 Haunch of Venison roasted.  
 Leveret, *ditto*.  
 Fawn, *ditto*.  
 Quarter of Kid, *ditto*.  
 Currant-Fritters.  
 Lobsters roasted.  
 Ducklings, *ditto*.  
 Green Geese.  
 Asparagus upon Toasts.  
 Tarts, Custards, Cheese-  
 Cakes.

## *Desert.*



*Desert.*

Apples, Strawberries, and  
some Cherries.

JUNE.

*First Course.*

Ham and Chickens.  
Marrow-Puddings.  
Haunch of Venison salted  
and boil'd.  
Shoulder of Mutton and  
Kidney-Beans.  
Carp stew'd.  
Tench, *ditto*.  
Lamb and Colliflowers.  
Pike or Barble roasted with  
a Pudding in the Belly.  
Humble Pye.  
Lamb-Stones ragou'd.  
Dish of Mulletts boil'd.  
Soles stew'd.  
Mackarel boil'd.  
Beans and Bacon.  
Breast of Veal ragou'd.  
Trouts boil'd.  
Jowl of Salmon, *ditto*.  
Chickens or Rabbits fri-  
casseed.  
Venison-Pasty.  
Beef boil'd and Colli-  
flowers.  
Pig roasted.  
Haunch of Venison salted  
and boil'd.  
Pigeons boil'd with Bacon  
and Colliflowers.

*Second Course.*

Pheasant Pouts.  
Turkey Pouts.  
Young Ducks roasted.  
Fawn, *ditto*.  
Lobsters.  
Prawns or Cray-Fish.  
Young Rabbits roasted.  
A Jowl of Sturgeon.  
Quails roasted.  
Soles fry'd.  
Spitchcock Eels.  
Collar'd Pig.  
Cream and Jellies of va-  
rious Sorts.  
Leveret roasted.  
Crabs butter'd.  
Custards, Tarts, Cheese-  
Cakes.  
Syllabubs.  
Green Pease.  
A Chine of Salmon fry'd.  
Skerrets boil'd.

*Desert.*

Cherries, Straw-berries,  
Junetin-Apples, Cur-  
rants, Masculine Apri-  
cots, Junetin-Pears, and  
some early Figs.

JULY.

*First Course.*

Fresh Salmon boil'd.  
Turbots, *ditto*.  
Grand Sallad.  
Carp stew'd.

Tench

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Tench stew'd.  
 Pike or Barble roasted.  
 Ham, Chickens and Colliflowers.  
 Beef boil'd.  
 Chine of Veal.  
 Pig.  
 Puddings boil'd.  
 Marrow-Bones.  
 Pigeon-Pies.  
 Venison-Pasty.  
 Fowls and Bacon with Colliflowers.  
 Haunch of Venison salted and boil'd.  
 Shoulder of Mutton salted *ditto*.  
*Scotch* Collops.  
 Pigeons and Bacon boil'd with Colliflowers.  
 Calf's-Head and Bacon, *ditto*.  
 Beans and Bacon.  
 Mackarel.  
 Turbot boil'd with Shrimp and Lobster-Sauce.

## *Second Course.*

Young Wild-Ducks roasted.  
 Young Tame-Ducks, *ditto*.  
 Partridges or Quails, *ditto*.  
 Shoulder of Venison, *ditto*.  
 Lobsters, Cray-Fish, or Prawns.  
 Collar'd Pig sliced.  
 Collar'd Eel in the Collar.  
 Potted Venison in Slices.  
 Collar'd Beef in Slices.

Potted Beef in Slices.  
 Hare roasted.  
 Turkey Pouts, *ditto*.  
 Pheasant Pouts, *ditto*.  
 Pigeons, *ditto*.  
 Rabbits, *ditto*.  
 Green Pease.  
 Sous'd Mackarel.  
 Tansy.  
 Squab Pigeons, roasted.  
 Tarts.  
 Custards in Cups.  
 Cheese-Cakes and Jellies.

## *Desert.*

Plums, some early Grapes,  
 Peaches, Apricots, Currants,  
 Gooseberries, Raspberries,  
 Strawberries, Cherries, Apples  
 and Pears, Pine Apples,  
 &c.

## AUGUST.

### *First Course.*

Leg of Pork boil'd with Turnips or Greens.  
 Pig roasted.  
 Ham and Chickens.  
 Haunch of Venison salted and boil'd.  
 Haunch of Venison roasted.  
 Venison-Pasty.  
 Carp or Tench stew'd.  
 Bisk of Fish.  
 Forced Fowls.  
 Humble-Pye.  
 Pigeon-Pye.

Fricassee

Fricassee of Chickens.

Rabbets roasted.

Rabbets boil'd with butter'd Onions.

Beef A-la-mode.

Florentines.

Beans and Bacon.

*Second Course.*

Pheasants and Partridges roasted.

Marinated Fish.

Turkey Pouts roasted.

Lobsters boil'd and butter'd hot.

Lobsters roasted or cold.

Butter'd Crabs in their Shells.

Broil'd Pike.

Eels spitchcock'd.

Salmigundy.

Calf's-Liver stuff'd and roasted.

Pork-Griskins.

Ox-Heart stuff'd and roasted.

Chickens roasted.

Tanfy.

Tarts, Custards and Cheese-Cakes.

Jellies of sundry Sorts.

Creams of several Sorts.

Collar'd-Pig.

Collar'd-Eel.

Potted-Venison in Slices.

Potted-Beef in *ditto*.

Collar'd Beef in *ditto*.

Green Pease.

*Desert.*

Grapes, Plums, Pears, Figs, Raspberries, Peaches, Apricots, Apples, Mulberries, Currants, and Melons.

SEPTEMBER.

*First Course.*

Beef salted and boil'd, with Greens or Roots.

Leg of Pork boil'd.

Knuckle of Veal and Bacon, *ditto*.

Geese roasted.

Haunch of Venison salted and boil'd.

Pigeon-Pye.

Veal-Pye.

Squab, or *Devonshire*, Pye.

Pork-Pye.

Rabbets boil'd with Onions.

Rabbit and Pork-Steak-Pye.

Venison-Pasty.

Boil'd Leg of Mutton and Turnips.

Lumber-Pye.

Beef-Steak-Pye.

Boil'd Pigeons, and Bacon.

Calf's-Head and Bacon.

Artichokes boil'd.

Scate or Thornback.

*Second Course.*

Duc's roasted.

Butter'd Apple-Pye.

Partridges

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Partridges roasted.  
Pheasants, *ditto*.  
Eels spitchcock'd.  
Soles fry'd.  
Lobsters.  
Mutton roasted.  
Teal or Wigeons, *ditto*.  
Smelts fry'd.  
Jowl of Sturgeon.  
Pickle'd Salmon.  
Collar'd Beef.  
Collar'd Pig.  
Collar'd Eel.  
Neats Tongue cold in  
Slices.  
Green Pease.  
Tarts.  
Cheese-Cakes.  
Creams.  
Jellies.

## Desert.

Filberds, Wallnuts, Apples, Pears, Peaches, Nectarines, Mulberries, Figs, Grapes, Morella-Cherries, and some of the second Crop of Strawberries and Melons.

## OCTOBER.

### First Course.

Haunch of Doe Venison salted and boil'd.  
Ham and Fowls boil'd.  
Bacon or Pickled Pork boil'd, with Pigeons or Fowls.

Cod's-Head boil'd.  
Pigeon Pye.  
Neats Tongue and Udder roasted.  
Bisk of Pigeons.  
Lumber Pie.  
Carp or Tench stew'd.  
*Scotch* Collops.  
Turkey and Chine.  
Pork boil'd and Pease-Pudding.  
Salted Beef boil'd.  
Mutton roasted.  
Geese roasted.  
Venison Pastey.  
Mutton Pye.

### Second Course.

Wild Ducks roasted.  
Teals, Widgeons, and Esterlings roasted.  
Woodcocks roasted.  
Snipes roasted.  
Larks.  
Chine of Salmon broil'd or fry'd.  
Artichoke Pye.  
Smelts fry'd.  
Eels broil'd.  
Partridges roasted.  
Pheasants roasted.  
Tarts.  
Cheese-Cakes.  
Jellies.  
Creams of all Sorts.

### Desert.

Apples.  
Pears.

Peaches.

Peaches.  
Nectarines.  
Plums.  
Mulberries.  
Grapes.  
Some Wallnuts and Figs.

NOVEMBER.

*First Course.*

Boil'd Rabbits and Onions.  
Boil'd Leg of Pork and Turnips.  
Boil'd Leg of Mutton with Greens or Roots.  
Boil'd Haunch of Doe Venison.  
Boil'd Fowl and Bacon, or Pickled Pork.  
Veal in Ragou.  
Stew'd Carp or Tench.  
Boil'd Turkey.  
Venison Pasty of Doe Venison.  
Chine of Veal and Pickles.  
Breast of Mutton ragou'd.  
Ox-Cheek stew'd or bak'd.  
Stew'd Beef.  
Geese roasted.  
Calf's-Head.  
Roasted Hen Turkey.  
Minced Pies.

*Second Course.*

Smelts fry'd.  
Chine of Salmon fry'd.  
Potatoe Pye.  
Woodcocks roasted.  
Snipes and Larks in one Dish.

Partridges roasted.  
Pheasants roasted.  
Wild Ducks, Widgeon, or Teal.  
Neats Tongue cold.  
Collar'd Beef.  
Marinated Fish.  
Pear Pye with Cream.  
Hot Apple Pye with Quince, butter'd.

*Desert.*

Apples, Pears, and dry'd Fruits.  
Dry'd Grapes from Lisbon or Oporto.  
Wallnuts with Chesnuts.

DECEMBER.

*First Course.*

Ham and Fowls.  
Buttock of Beef boil'd, with Roots and Greens.  
Sirloin of Beef roasted.  
Chine of Mutton.  
Haunch of Venison, and Cabbage boil'd.  
Pigeons and Bacon boil'd.  
Leg of Mutton boil'd.  
Leg of Lamb boil'd.  
Chine of Pork and Turkey.  
Boil'd Pullets and Oysters.  
Roasted Tongues and Udder.  
Rabbits boil'd and Onions.  
A Hare grigg'd.  
Calf's-Head.  
Cod's-Head boil'd.  
Carp



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Carp or Tench stew'd.  
Minced Pyes.  
Stew'd Soles.  
Lumber Pye.  
Veal Pye.  
Squab Pye.  
Soups of Gravy, Pease, or  
Plum Pottage.

## Second Course.

Rabbets roasted.  
Hare roasted.  
Capons, *ditto*.  
Turkey, *ditto*.  
Pheasants, *ditto*.  
Partridges, *ditto*.  
Woodcocks, *ditto*.  
Snipes, *ditto*.  
Larks, *ditto*, on Skewers,  
with Slices of Bacon be-  
tween them.  
Wild Ducks roasted, Teal,  
Easterlings, or Wid-  
geons, *ditto*.  
Bustard, *ditto*.

Squab Pigeons, *ditto*.  
Potted Lamprey.  
Jowl of Sturgeon.  
Potted Venison.  
Lobsters.  
Tansy.  
Pear Tart with Cream.  
Fore Quarter of Lamb  
roasted, and a Sallad.

## Desert.

China Oranges.  
Chesnuts.  
Pomegranates.  
Pears.  
Dry'd Grapes.  
Apples.

N. B. In this Month  
you have Brawn in Season.  
'Tis to be served either in  
the Collar or in Slices be-  
fore Dinner comes on Ta-  
ble. The Sauce is only  
Mustard.

You are to take Notice, that in bringing Dinners to  
Table, the most substantial Meats are served first, and  
that you are never to bring two Dishes of the same  
Meat at the same Time to Table, but diversify them  
by roasting one, and boiling another, or else baking it.  
And 'tis customary to serve the boil'd Meats first,  
those which are baked next, and last those which are  
roasted.

## Suppers that may be readily provided.

Hung-Beef, Brawn, Ham, or Dutch Beef.	Venison, Beef, Hare, Pi- geons, Eels, Lampreys,
Beef, Veal, Mutton, Pig,	Trouts, &c. potted.
Pork or Eel collar'd.	Sheep,

Sheep, Stags, Hogs, Calves  
or Neats Tongues, salted  
and dry'd.

Stew'd Mutton, Beef, Pig,  
Hare, Pigeon, Ducks,  
or Wild Fowl.

Calf's, Ox, or Sheep's-  
Heart stuff'd and roasted.

Halsh'd Beef, Mutton,  
Veal, Lamb, with Pic-  
kles.

Minced Meats of either  
kind.

Sweet-Breads and Kid-  
neys.

Ragou'd Veal - Sweet-  
Breads.

Lamb's or Calf's Liver  
and Bacon fry'd.

Hog's Hearlet fry'd.

Calf's - Liver stuff'd and  
roasted.

Tripe fry'd, boil'd, or  
fricassée'd.

Eggs and Bacon in Shells,  
poach'd.

Salmigundy.

Sallads of various Sorts.

Pigs-Petitoes.

Beef Steaks and Oysters,  
or with Gravy and  
Horse Raddish, or with  
Anchovy or Walnut  
Pickle.

Scotch Collops.

Veal Cutlets.

Mutton Chops with Pic-  
kles, or Caper Sauce.

Chickens boil'd.

Rabbets roasted or fricas-  
seed with Parsley and  
Butter.

Butter'd Turnips.

Potatoes.

Artichokes.

Anchovies with Oil, Ca-  
pers, Cucumbers, or o-  
ther Pickles.

Pickled or Red Herrings,  
Oysters, Salmon, Stur-  
geon, or Lobsters.

Mackarel boil'd, sous'd or  
broil'd.

Cod and Oyster Sauce.

Trouts, Soles, Gudgeons,  
Smelts, Tench, Carp,  
Whittings, Scate, Plaice,  
Flounders, &c.

Lobsters, Crabs, Prawns,  
Cray-Fish, Oysters, or  
what other Fish are in  
Season.

Tarts, Cheese-Cakes, Cu-  
stards, White-Pots, Jel-  
lies, Sweetmeats, Pyes,  
Pasties, and the Fruits in  
Season.

*General DIRECTIONS for small FAMILIES.*

All House-Keepers, especially those whose Habita-  
tion is in the Country, should take care to purchase  
every thing at the first Hand, and never to be without  
every

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every Sort of Grocery, such as Sugars, Nutmeg, Cinnamon; Pepper, *Jamaica*, black, and long; Cloves, Mace, Ginger; that every one may be ready at Hand.

And as for Sweet-Herbs, they should be always kept dry in Paper Bags to prevent the Dust coming to them; such as Red-Sage, Sweet-Marjoram, Penny-Royal, Mint, Thyme, &c. nor should you be without Onions or Shalots, nor dry'd Lemon and Orange Peel; Olives, Anchovies, Catchup, and Pickles of every Sort: When these Things are provided, you are prepared for any of the following Dishes.

### B E E F.

#### BOIL'D BEEF.

Let the Pot be large enough to contain a sufficient Quantity of Water, that there may be Room enough to wabble about; and be sure, before you put it on, to make up a good strong Fire, that it may not cease boiling till 'tis thoroughly done; the Time usually allow'd for boiling is about a Quarter of an Hour to every Pound of Meat, except the Brisket, which being very fibrous will require more Time. 'Tis to be served up with Greens and Roots, the Roots and Greens to be in a Plate by themselves, except a few for garnishing the Dish.

#### STEW'D BRISKET of BEEF.

Take a Piece of *Brisket* of *Beef*, and rub it over with common Salt, and some Salt-Petre, and let it lie four Days; then Lard the Skin of it with fat Bacon, and put it in a Stew-Pan that will shut close, a Lemon cut in half with the Rind on, and lay them in with the *Beef*; then put in some Sweet-Herbs, some whole Cloves, half a Nutmeg sliced, some Pepper, an Onion, or three or four Shalots; half a Pound of Butter, a Pint of Claret, or strong Beer, and a Quart of Water; shut your Pan close and let it stew gently six Hours, till it is very tender; then take some boil'd Turnips cut  
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Die-fashion, flour them and fry them brown; then pour off the Liquor the *Beef* was stew'd in; having strain'd it, thicken it with burnt Butter, mix your fry'd Turnips with it, and pour all together over your *Beef*, garnishing it with sliced Lemon.

BEEF COLLOPS Stew'd.

Cut raw *Beef* as you would do Veal for *Scotch Collops*; lay them with a little Water in a Dish; put to it a Glas of White-Wine, a Shalot, some Marjoram powder'd, some Pepper and Salt, and a Slice or two of fat Bacon among your Collops; put this over a quick Fire for a little Time, till your Dish is full of Gravy; then you may put in a little Mushroom Juice, and serve it hot garnished with sliced Lemon.

STEW'D BEEF.

Cut four Pounds of Stewing *Beef*, with some of the hard Fat of Brisket *Beef* cut into Pieces; put these into a Pan with some Salt and Pepper, some Powder of sweet Marjoram, a few Cloves powder'd, three Pints of Water; cover the Pan close, and let it stew for four Hours; then put in some Turnips cut Die-fashion, a Carrot cut in the same manner, the white Part of a large Leek, two Heads of Sellery sliced, and a Piece of Crust of Burnt-Bread, with half a Pint of Claret or small Beer, if you think Beer as good as Wine; let it stew an Hour longer, and serve it hot, garnished with sliced Carrots.

To Stew a RUMP of BEEF.

Cut it into Steaks and half-broil them, after which give them a high Seasoning and put them into your Stew-Pan, let them be well cover'd with Gravy, then put in a Piece of Butter that has been well roll'd in Flour and the Yolk of an Egg, and when sufficiently stew'd serve it up.

*To HASH RAW BEEF.*

Cut the tenderest *Beef* in Slices, which put in the Stew-Pan well flour'd, with a Slice of Butter, over a brisk Fire for about three Minutes; then put in a little Water with a Bunch of Sweet-Herbs, or a little Marjoram alone, some Lemon-peel, with Seasoning of Pepper and Salt, and some grated Nutmeg; cover your Pan close and let them stew till they be tender, then put in a Glass of Claret, or strong Beer (not bitter) and strain your Sauce thro' a Sieve; serve it hot garnish'd with Red Beet-Roots, and sliced Lemon.

*Another Way.*

Cut your *Beef* as above, then for Sauce take an Onion cut in halves, some Pepper and Salt, a little Water and some strong Beer; then put in your Sauce, and let it boil a Minute or two; then put in your *Beef*, letting it be but just warm through, for if you let it lie too long 'twill be hard.

You may put in a little Claret before you take it off. If you use no Beer you may put in some Mushroom or Walnut Liquor: Garnish the Dish with Pickles.

*ROASTED BEEF.*

When you are to roast *Beef* make up a brisk lasting Fire, that it may penetrate into the Heart of the Meat, lest the Inside be raw when the Outside is over-done. When you think it is near enough, make your Fire burn briskly in order to brown it. Rub a good deal of Salt upon it before you lay it down, and whilst it is roasting baste it often with its own Dripping, and flour it well. The Time for Roasting is the same with that of Boiling, that is, a Quarter of an Hour to a Pound of Meat. 'Tis to be served up with Greens, to be garnish'd with some of them, and the rest to be put in a Plate or Dish, and some Horse-Raddish about the Edge of the Dish; and, if you will, here and there a little Pickled Red Cabbage.



*To ROAST a FILLET of BEEF.*

When you have cut your Fillet from the Inside of the Sirloin, lard the Middle of it with Bacon, then lay it in a Pan and pour on it a Marinade made with sliced Nutmeg, bruised Mace, and crack'd Pepper, Sweet-Herbs, and an Onion, Vinegar and Lemon Juice; after which let it lie two Hours. Then after it is spitted lay it down to roast, basting and dredging it with Flour, and make for it a *Ragout*.

N. B. In like manner you may marinade any Fowl, Sweet-Breads, or Collops.

*To FRY BEEF STEAKS.*

Cut them off the Rump, beat them well with the Rolling-Pin, and after you have fry'd them take them up, and pour all the fat out the Pan; then pour into the Pan half a Pint of Gravy, chopt-Shalot, Thyme, Parsley, with a bit of Butter well rubb'd in Flour, seasoning the whole with Pepper and Salt; lay your Steaks in the Dish, and after the Sauce is tofs'd up thick enough, pour it over the Steaks and garnish with Pickles.

*Another Way.*

Take tender Beef cut into *Steaks*, pepper and salt them to your Palate, then put them into the Pan with a Piece of Butter and an Onion cut into Ringlets, over a slow Fire, and cover them over close; then as the Gravy draws, pour it from the Beef, and add a Piece of Butter as often as you pour off the Gravy. When your *Steaks* are enough pour in the Gravy with a Glass of Claret, or strong Beer, let it just boil up, and serve it with the Juice of Lemon or a little Verjuice. Garnish the Dish with pickled Red-Cabbage and sliced Lemon.

BEEF STEAKS *with* OYSTER-SAUCE.

Take *Rump-Steaks*, or any other tender Part of the Ox, give them a Seasoning of Pepper, without Salt,

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for that will make them eat hard. Fry them, but keep 'em pretty constantly turning; when they are enough salt them to your liking. Then take the *Oysters* from their Liquor, and wash them with salted Water to cleanse them from Grit; let the Liquor stand a little to settle, and pour off the clear part of it. Then stew the *Oysters* gently in their own Liquor with a little Nutmeg, a Clove or two, some whole Pepper, and an Anchovy. If you stew them too much they'll be hard, which you must take care to avoid. When they are near enough put a little White-Wine and a Piece of Butter roll'd in Flour to thicken it.

### *BEEF CAKES to be fry'd.*

Take of the tenderest *Beef* and chop it very small, and bruise it well as for *Sausages*, mix with it a sufficient Quantity of clean Beef-Suet, season the Mass with Salt, Pepper, and a Sprig of Thyme; then beat up an Egg or two, according to your Quantity of Meat, and mix the whole well together in the Form of *Cakes*, and fry them in their own Gravy.

### *To make DUTCH BEEF.*

Take the lean part of a Buttock of Beef raw; rub it well over with brown Sugar, and let it lie in a Pan or Tray three Hours, turning it three or four times; then salt it well with common Salt and Salt-Petre, and let it lie a Fortnight, turning it every Day; then roll it very tight in a Coarse Cloth, and put it in a Cheese-Press for 24 Hours, and hang it to dry in the Chimney. When you boil it you must put it in a Cloth; and when 'tis cold it may be cut into very thin Slices, and laid over Bread and Butter.

### *Another Way.*

Take a Piece of Buttock of Beef without the Bone, salt it in the following Manner:

To three Gallons of Water put two Ounces of *Sal Prunelle*, four Pounds of white Salt, four Pounds of Bay

Bay Salt, a Quarter of a Pound of Salt-Petre, an Ounce of Allum, and a Pound of brown Sugar; let it boil a Quarter of an Hour, scum it well; when it is cold, sever it from the Bottom into the Vessel you steep it in.

Hams and Clod-Beef should lie in this Pickle four or five Weeks; Neats Tongues a Fortnight, Collar'd Beef 8 or 10 Days. Dry them in a Stove, or Chimney. Boil the Beef, and when it is cold 'tis usually sliced thin and eat with Bread and Butter.

*To prepare FINE HUNG BEEF.*

Take the Navel-piece (which is the most fit for the purpose) and let it hang in the Cellar as long as you dare without stinking, and 'till it begins to be a little fappy; take it down, and wash it in Sugar and Water with a clean Rag very well, one Piece after another, for you may very well cut that Piece into three; then take Six-pennyworth of Salt-Petre, and two Pounds of Bay Salt, dry it and pound it small, and mix with it three Spoonfuls of brown Sugar, and rub your Beef very well with it; then take common Salt and strew all over it as much as you think will make it salt enough; let it be close till the Salt be dissolved, which will be six or seven Days; then turn it every other Day, the undermost part uppermost, and so for a Fortnight; then hang it where it may have a little Warmth of the Fire, not so as to roast it: It may hang in the Kitchen a Fortnight. When you use it, boil it with Hay in Pump-Water, very tender; it will keep boil'd three Months, rubbing it with a greasy Cloth, or putting it two or three Minutes in boiling Water to take off the Mould.

*POTTED BEEF.*

Take three Pounds of *Beef*, put to it one Pound of Butter, half a Pint of old Beer or Claret; season it to your Palate, and bake it three Hours; when cold take off the Top, and in the beating of the *Beef*, stir in the Butter; then beat it again very well, boiling it over

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the Fire with a Pound of Butter; put it into Pots, and set them in the Oven, after it is first cool; let them stand half an Hour. The proper Spices are Mace, Nutmegs, and Cloves.

### *Another Way.*

Take a Buttock of *Beef*, or a Leg-of-Mutton-Piece, cut it into thin Slices, season it with savoury Seasoning, an Ounce of Salt-Petre, half a Pint of Claret; then having three or four Pounds of Beef Suet lay it between every Laying of Beef, tie a Paper over it, and let it lie all Night; then bake it with some Household Bread, take it out, dry it in a Cloth, and cut it cross the Grain very close; and if it be not season'd enough season it more; then pour the Fat very clear from the Gravy; put it close in Pots, set it in the Oven to settle. When it is cold cover it with clean fry'd Butter.

### *To BAKE an OX-CHEEK.*

After 'tis well cleansed and the Blood soak'd out, wash it well; then take the Flesh from the Bones and wipe it as dry as possible, season it with Salt, Pepper, and Nutmeg, and put it into an Earthen Pan with three or four large Onions stuck with Cloves: Over the Meat lay the Jaw-Bones, then pour in a Pint of Water and half a Pint of Claret, and send it to the Oven, after covering it with coarse Paste.

### *To BAKE BEEF.*

Season with Pepper, Salt, and Cloves some of the tenderest *Beef*, lard it, and tie it up tight in a Cloth with whole Pepper, an Onion stuck with Cloves, two or three Bay-leaves on the Top, a Bunch of Sweet-Herbs, and a Quarter of a Pound of Butter, with half a Pint of Vinegar and Claret. Then bake it 4 or 5 Hours.

### *To COLLAR BEEF.*

Take thin Flank *Beef*, skin it and bone it; then with Salt-Petre and White-Salt mixed, season the *Beef* and  
let

let it lie 48 Hours; then season it with Pepper, Salt, Nutmeg, Cloves, Mace, and Salt-Petre beat well together very fine; with this rub the Inside of the *Beef*, then roll it up as hard as you can, and bind it fast with Tape; put it into your Pan with a few Bay-Leaves, then cover it with a coarse Paste, and bake it as long as is required for Household Bread.

## MUTTON.

### MUTTON BOIL'D.

Tho' *Mutton* does not take up altogether so much Time or Water to boil it as *Beef* does, yet it should not be cramm'd into too small a Pot; for if it is it will be tough, and of a bad Colour. If you make Broth you must put no more Water in than will just cover it, and after you have taken the Scum off, which must be raised by throwing in some Salt, then thicken it with Oat-meal, &c. and what Pot-herbs or Roots are most agreeable.

### HASH'D MUTTON.

Take your *Mutton* not too much roasted, and cut it into small Pieces; then take half a Pint of Oysters and wash them in Water, and put them in their own Liquor in a Saucepan with whole Pepper, some Mace, and a little Salt; let them stew a little, then put in an Anchovy, a Spoonful of Ketchup Sauce, or pickled Walnut Liquor, some Gravy if you have it, or Water; then put in your *Mutton* and a Piece of Butter roll'd in Flour, let it boil up till the *Mutton* is warm through; then put in a Glass of Claret, lay it upon Sippets. Garnish with sliced Lemon or Capers; you may add some Mushrooms if you think fit.

### To HASH MUTTON or any such MEAT.

Take a little strong Broth or Water, one Eschalot, a little Pepper, whole Mace and Salt, a few Sprigs of Sweet Herbs, a little Anchovy, and two Slices of Le-



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mon. Let it stew a little, then thicken it with Butter that is burnt, and serve it with Sippets and Pickles.

### MUTTON CHOPS.

Make a Mixture of grated Bread, Lemon-Peel and Parsley shred small with a little Thyme, some Nutmeg, Pepper and Salt; then after you have well beaten the Steaks, rub them over with the Yolks of Eggs, and strew over them the above Mixture. Serve them up with Gravy, two Spoonfuls of Claret, and a little Anchovy.

### MUTTON CUTLETS.

Take Steaks cut off a Neck of *Mutton*, beat them to make them tender. Melt Butter very thick, and having in readiness sweet Herbs chop'd small with a little Salt and grated Nutmeg, wash the Steaks over with the Butter and strew the Herbs, &c. over them; lay them on a Gridiron over a Charcoal Fire, then butter the other Side of the Meat and strew the Herbs, &c. over them. Make your Sauce with melted Butter, some Gravy, an Anchovy or two, a little grated Nutmeg, and serve it with sliced or quarter'd Lemon.

### ROASTED MUTTON.

All Joints of *Mutton*, except a Leg, require a brisker Fire than Beef. It must be well basted with Butter, and often flour'd; but if it be very large, or you suspect it to be Ram, then baste it well with Water and Salt, and that will take off the Rankness. You must abate something of a Quarter of an Hour for every Pound, especially if it be a Neck or Shoulder.

*To Roast a Leg or Shoulder of MUTTON with OYSTERS.*

Cut five or six Holes to receive the Oysters after they have been roll'd in Eggs with Crumbs of Bread and Nutmeg, and stuff three handsome Oysters in every Hole: If you roast it, cover it with a Cawl, but if

if you boil it, tie it in a Cloth; and while it is dressing prepare Oyster-Sauce to serve up with it hot.

*MUTTON grill'd with CAPERS.*

Boil a large Breast of *Mutton* tender, and after you have carbonaded it all over season it with Pepper and Salt. Then wash it over with the Yolks of Eggs, Crumbs of Bread, a little Thyme chop'd and Parsley, then broil it gently. For Sauce, take Batter, Gravy, Capers, Eschalots and Mangoes, or Mushrooms cut small.

*To roll a BREAST of MUTTON.*

Make a savoury Forc'd-Meat, bone your *Mutton*, wash it all over with the Batter of Eggs; after which spread it over with your Forc'd-Meat, roll it into a Collar, and bind it up and roast it; serve it with a Regalia of Cucumbers.

*To dry MUTTON to cut in Shivers as the DUTCH-BEEF.*

Take a sizeable Leg of *Mutton* and rub it well over with a Pound of brown Sugar, and after let it lie Twenty-four Hours, and rub it over with the following Mixture, *viz.* a Pound of common Salt, with an Ounce and an half of Salt-Petre: Rub your *Mutton* over with this every other Day till the whole is expended thereon, then let it lie for nine Days longer, keeping the Place free from Brine; then hang it up to dry for about three Days, smoke it in a Wood-Fire Chimney for a Fortnight, boil it as you would a Ham, and when cold you may cut it out in Shivers.

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*A HIND-QUARTER of LAMB boil'd.*

If it be *House-Lamb* the same Care is to be taken of it as of Veal in boiling, *viz.* to tie it up in a Cloth, and to be particularly careful to take off the Scum as it rises, both to preserve its Colour and prevent

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vent its imbibing any disagreeable Taste. 'Tis usual to flour it well before you tie it up. This is generally serv'd up with Spinage laid in the same Dish on each Side the *Lamb*, unless the Loin is fry'd in Steaks and laid round the Leg; then the Spinage is put in a Plate by itself, and Gravy in a China Bason for the fry'd *Lamb*.

### *A FORE-QUARTER of LAMB roasted*

Is to continue on the Spit till the white Gravy drops in the Dripping-pan, which shews that it is done enough. It is to be garnish'd with red Beet-Roots, sliced Lemon or Orange, and a Sallad in another Dish.

### LAMB FRICASSEED.

Take a Hind-Quarter and cut it into thin Slices, season them with Spice, Sweet-Herbs and an Eschalot; then fry them, toss them up with strong Broth, Forc'd-Meat Balls, some White-Wine, Oysters, and a Couple of Ox Palates, a little brown'd Butter with an Egg or two to thicken the whole, or otherwise a Piece of Butter roll'd in Flour.

### *A Ragou of LAMB-STONES and SWEET-BREADS.*

Take some *Lamb-Stones* and *Sweet-Breads* and par-boil them, then cut them in thin Slices, adding some Cox-combs blanch'd and sliced; then season them with Salt, Pepper, and other Spices; fry them in a little good Lard, and drain them well; then toss them up with good Gravy, two Eschalots, a Bunch of sweet Herbs, some Mushrooms, Truffles or Morels; thicken it with burnt Butter, with a Glas of Claret, and garnish with Beet-Roots or Barberries, or fry'd Oysters.

## P O R K and P I G.

### PORK BOIL'D.

*Pork* requires more boiling than Mutton or Beef, and should never be dress'd without salting; for there

is a Juice between the Rind and the Fat, which, if not purged out, breeds bad Humours. If 'tis serv'd up with Turnips and a Pease-Pudding, the Turnips must be mash'd or gently squeez'd, and laid on each Side the *Pork*; but if you boil any Greens, let them serve to garnish the *Pork*, and put your Turnips in a Plate, and the Pease-Pudding in another.

A Chine of *Pork* salted and boil'd with Greens and Roots is to be served in one Dish; and if you roast a Turkey bring it on the Table at the same Time, or roasted Fowls if there be no Turkey, with Gravy-Sauce or boil'd Onions butter'd in a Bason, &c.

PORK ROASTED.

*Pork* should lie at least twelve Hours in Salt before it be put down to roast; then flour it well, but a very little basting will serve, except you roast it without cutting the Skin, and then you must keep it basting and turning very fast to preserve it from blistering, or parting from the Flesh. This Meat being luscious requires the same Time and as strong a Fire as Beef, for if it is not thoroughly done, till there is not the least Tincture of Redness in the Gravy, 'tis esteem'd unwholesome. It is usually serv'd up with Claret and Water in the Dish, and Apple-Sauce in a Plate, or Mustard only.

When a Turkey or Fowls are roasted, they must be brought on the Table at the same Time, with Gravy-Sauce, or boil'd Onions butter'd in a Bason.

PORK-CUTLET.

Cut the Skin quite off your Chops, then season them with Thyme, Sage and Parsley minced with some Crumbs of Bread, Salt and Pepper; and, after you have broil'd them, for Sauce take Butter, Gravy, Mustard and Eschalot, and serve them at Table.

*To ROAST a PIG.*

Take Crumbs of Bread, a little Salt, chop Sage and Parsley very small, and mix all together; put this Mixture into the Belly of the Pig, and sew it up; then spit it and lay it to the Fire, let it be turn'd very briskly and baste it frequently with Butter for half an Hour, after which wipe it often with a clean dry Cloth, that the Skin may grow crisp. An Hour will roast one of a middling Size; when 'tis enough cut off the Head, take off the Ears and under Jaws, to be laid round the Dish; then cut the *Pig* down the Chine, and lay the two Halves (Skin-Side upwards) in the Dish. With the Brains, thick Butter, and some Gravy make the Sauce; and mix the Pudding, made as above, with it in the Dish.

Sweet Sauce is made the same way, only adding some Currants, Sugar, Nutmeg, and a little White-Wine.

*To SALT a HAM.*

Rub a Pound of coarse Sugar well over a *Ham* of about sixteen Pounds against the Fire, then season it with two Pounds of Bay-Salt, and two Ounces of Salt-Petre, and dry it for Use.

*To make a HAM.*

Let it be one that is fat and good, and after it is cut in proper Form hang it up, for at least Twenty-four Hours; then beat it well with your Rolling-Pin, after that rub in an Ounce of Salt-Petre, and let it lie Twenty-four Hours; then take your Stew-pan and put therein an Ounce of Salt-Petre, a Pound of coarse Sugar, a Quarter of a Pound of Bay-Salt, three Handfuls of common Salt; these being well mixed together, make them hot, but don't melt them; with these rub your *Ham* well all over, let it be turn'd every Day and basted with the Brine, in which let it lie Twenty-one Days, then send it to be dry'd.



*To COLLAR PORK.*

Bone and season well a Breast of *Pork* with savoury Spice, Sage, Parsley and Thyme, roll it up hard, and tye it at both Ends and boil it; when 'tis cold keep it in Soufe.

*To make LONDON SAUSAGES.*

Chop and bruise the lean Part of a Fillet of *Pork* very fine, and to every Pound put a Quarter of a Pound of Fat clear from Skin; then season it with Salt, Pepper, and Nutmeg; put to these a little grated Bread, and mix them all together, and put this whole Mixture into Guts well cleansed, and seasoned with Salt and Water, and fry them up.

*HOG'S-LIVER, CROW and SWEET-BREAD fry'd.*

Pepper and salt it, and cut red Sage small; serve it with Butter and Mustard.

*HOG'S-HEARSLET ROASTED.*

Sprinkle it well over with Spices and sweet Herbs, then tie it to the Spit, being cover'd with the Caul, and when thoroughly roasted 'tis to be served with Claret and Water in the Dish, and Apple-Sauce in a Plate.

*PIG'S-PETITOES.*

Boil the Feet either slit or whole with the other Parts, which, when enough, must be minced, and the whole served with melted Butter, with Vinegar or Lemon Juice.

*HOG'S LARD.*

The Flea or Leaf of Fat adhering to the Kidnies, &c. of a *Hog*, being minced small, must be put into a glazed Pipkin, &c. with a little Water to prevent its burning or adhering to the Bottom; fix the Vessel on a Trivet, &c. to prevent the burning Coals touching the Bottom: Boil and frequently press it, and pass the melted

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melted Liquor through a thin Linen Cloth, and preserve it in Bladders or earthen glazed Vessels for Use.

*N. B.* 'Tis common to boil whole Pepper or Ginger in the Liquor while the Fat is melting, to make it keep the better.

### BOIL'D VEAL.

To preserve it white in Boiling you should tie it in a Cloth, and be careful to take off all the Scum that rises, by which means the very Skin will be of a delicate Clearness. 'Tis generally served with Bacon or pickled Pork, and Sprouts or Savoy, all together in one Dish.

### ROASTED VEAL.

All young Meats should be thoroughly done, therefore *Veal* or *Lamb* should not be taken off the Spit till they drop white Gravy. If it be a Fillet of *Veal*, 'tis common to stuff it before 'tis put to the Fire.

The Stuffing for a Fillet of *Veal* is made with grated Bread, Beef-Suet chopt fine, a Seasoning of Pepper and Salt, some Parsley, sweet Marjoram and a little Thyme, and some grated Nutmeg; break an Egg and mix the whole together, to the Consistence of a stiff Paste, with the Help of a little Quantity of Flour, and stuff your *Veal* therewith.

While the Meat is roasting it should be basted with Butter; and in the Dripping-pan, some Vinegar with Sage-Leaves, a little Rosemary and Thyme, should be put, and let the Gravy drip on them; when the *Veal* is roasted enough, let Gravy with the Herbs be put into a Saucepan, and give them a little Boiling, and serve it in the same Dish with the *Veal*.

### VEAL CUTLETS.

Season your sliced *Veal* with Pepper, Salt, Nutmeg, Sweet-Marjoram, grated Lemon-peel, and a little grated Bread; and when fry'd enough, serve them with Butter and *Seville* Orange or Lemon sliced.

If you wash them over with an Egg, it must be before you strew the above Mixture over them; then lard them with Bacon, and dip them in melted Butter, wrapping them up in butter'd white Paper; broil them on a Gridiron at some Distance from the Fire; when you think them enough, unpaper them and serve them up in the same Manner as the former, adding a little Gravy thereto.

VEAL CUTLETS *another Way.*

Take a Neck of *Veal* and cut it into Steaks, fry the Steaks in Butter only. Boil the Cragg for strong Broth with two Anchovies, two Nutmegs, Lemon-peel, Pennyroyal and Parsley finely shred; then burn a Piece of Butter and pour it into the Pan, adding a Glass of White-Wine; then put in the Steaks, and toss them all up together; serve it up in one Dish, squeezing an Orange over it.

TO ROAST A CALF'S LIVER.

Cut a large Hole lengthways thro' it, and make Stuffing with some of the Liver parboil'd, some grated Bread, grated Lemon, and some Sweet-Herbs shred small; mix these up with three butter'd Eggs, with some Salt, Pepper and Nutmeg, and fill the Holes with it; you may either lard it with fat Bacon or wrap it in a Caul of Veal, and roast it with a String, and serve it up with Venison or Gravy Sauce. Garnish it with sliced Lemon.

TO ROAST VEAL SWEET-BREADS.

Let them be larded with Bacon; skewer them and fasten 'em to the Spit, egg and bread them and roast 'em brown; prepare some good Gravy in the Dish you lay the Sweet-Breads in, and serve them hot.

RAGOU OF VEAL SWEET-BREADS.

Cut them into Pieces the Size of a Walnut, wash and dry them, then burn some Butter in the Frying-Pan,

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Pan, and while 'tis very hot put in the Sweet-Breads; keep them stirring till they're brown, then pour in some Gravy season'd with Salt, Pepper, a little All-spice, and a few Mushrooms, and let them stew about half an Hour, then pass your Sauce thro' a Sieve and thicken it; put your Veal in the Dish, and pour Sauce thus prepared over it: You may add blanch'd Cocks-Combs with Truffles, or Morels if you chuse it.

### *To FRICASSY a CALF'S-HEAD.*

Cleanse and boil it, then cut it into square Pieces the Size of a Walnut, put to it half a Pint of the Liquor it was boil'd in, and toss it up with Mushrooms, Sweet-herbs and Artichoke Bottoms, Cream and Yolks of Eggs; season it with Nutmeg and Mace, then squeeze in a Lemon and serve it hot to Table.

### *To BAKE a CALF'S-HEAD.*

After 'tis well wash'd, cleansed and divided, beat the Yolks of four Eggs and dip a Feather in it, then trace the Eggs with the Feather all over the Outside of the Head, and strew over it the Raspings of Bread finely sifted, a little Flour, some Pepper, Salt, Nutmeg and Mace, with Sage and Sweet-Herbs shred very fine; then stick bits of Butter on the Head, and put it in the Pan with some Water and White-Wine and some Gravy, covering it close, and bake it in a quick Oven.

Serve it with the Gravy it was baked in thicken'd with burnt Butter: Garnish it with the Brains cut in Pieces, dipp'd in thick Butter, and fry'd brown, with Oysters fry'd, and Lemon sliced, and fry'd Bread. Serve it hot.

### *CALF'S-HEAD HASH'D.*

After the Head is well cleansed and enough boil'd, cut half of it into thin Slices, having prepared a good Ragou of Forced-Meat Balls, Truffles, Morels, Artichoke Bottoms, Mushrooms and Veal Sweet-breads; throw in your Slices, season your Ragou with a Bunch of Parsley and

and Thyme, a Clove of Garlick, and the Juice of a Lemon; take care to scum it well: The other half of the Head cut cros and cros Diamond-fashion, season it with Pepper and Salt, and smear it over with the Yolk of an Egg, then strew some crumbled Bread over it and broil it; pour your Hash into your Dish and lay the Half-Head in the Middle, cut the Brains in Slices, egg, flour, and fry them, to lay round. You should likewise fry some Bacon in Slices and lay round, with sliced Lemon.

To DRY NEATS-TONGUES.

Bruise some Bay-Salt, and put to it a little Salt-Petre and common Salt; rub the Tongues well with a Linnen Cloth, then put them in your Pan and salt them well, especially the Roots, and as the Brine comes add more Salt, that they may become hard and stiff. When they have taken Salt, (which they will do in two or three Nights) roll them in Bran and dry them.

To SALT HAMS or TONGUES.

Put to three or four Gallons of Water four Pounds of White Salt, the like Quantity of Bay-Salt, two Ounces of *Sal Prunellæ* a Quarter of a Pound of Alum and a Pound of brown Sugar, boil them all together for the space of a Quarter of an Hour, and scum it well; when 'tis cold, pour off the clear Liquor into your Steeping-Pot.

Hams should lie in this Pickle a Month or five Weeks; a Clod of *Dutch* Beef the same Time; Tongues a Fortnight; Collar'd Beef eight or ten Days.

To ROAST a NEAT'S-TONGUE.

Boil a pickled Tongue till you can easily take the Skin off, after 'tis skin'd stick it with Cloves about two Inches asunder, then spit it and wrap it in Veal Caul; when 'tis roasted enough, take the Caul off and just froth it up, then serve it with Gravy and some Venison or Claret Sauce. Garnish it with Raspings of Bread and sliced Lemon.



*To POT NEATS-TONGUES.*

Rub them very well with Salt and Water, (Bay Salt is best) then boil a good Quantity of Salt-Petre, some white Salt, Cloves and Mace, in Spring Water, and scum it clean, then let it stand till cold; when so, put in your Tongues, and let them lie therein six Days; then wash them out of that Liquor and put them in a Pot; let them be baked in a Bread Oven till they are very tender; when you take them out of the Oven, peel their Skins off, and put them into the Pot you intend to keep them in, and cover them with clarified Butter. They will keep very well three or four Months.

## P O U L T R Y.

*To dress a CAPON or other FOWL.*

After you have truss'd it for the Spit, put an Onion stuck with Cloves, some Pepper and Salt into the Belly, cover the Breast with a thin Slice of fat Bacon, and when you think it is roasted enough, take the Bacon off and strew the Fowl with grated Bread; let the Spit turn till 'tis brown'd: 'Tis sometimes eaten with Orange-juice and Salt, tho' the following is a more agreeable Sauce to my Palate.

Take an equal Quantity of Water and small Beer, in all about half a Pint, about an Ounce of Beef or Mutton, an Onion sliced, with a little Pepper and Salt: Boil these till reduced to half the Quantity.

This Sauce is sometimes made with the Neck of the Fowl, without either Beef or Mutton.

Half an Hour is common to allow for the roasting a Capon, or a young Cock, but a Pullet full of Eggs will require three or four Minutes more. Some account the best Sauce a rich Gravy, relished with Spice and Shalot, tho' a Pullet is frequently eaten with Egg Sauce.

*To ROAST a CHICKEN.*

A Quarter of an Hour will roast a well-grown Chicken. The usual Sauce is Parsley and Butter, otherwise a little Gravy.

*To ROAST a TURKEY with OYSTERS in the BELLY.*

Make up a strong Fire, flour and baste it well; as soon as you take it off from the Spit, take out the Oysters and put them into melted Butter mixed with Gravy.

*N. B.* On account of the Oysters being in the Belly the Turkey must be thoroughly soak'd, otherwise 'twill not be sufficiently roasted.

*To ROAST a TURKEY with a PUDDING in its CROP.*

Flour it and baste it with Butter, serve it up with Gravy Sauce, garnished with Slices of Lemon, or Pickled red Beet-Root.

The Pudding to be put in the Crop before 'tis put on the Spit.

*The SAUCE for a TURKEY.*

To half a Pint of strong Broth put as much red Wine, an Anchovy, an Onion, a little whole Pepper, and a little Butter: Stew these a Quarter of an Hour, and pour it thro' the Body of the Turkey.

*To ROAST a TAME DUCK.*

Cut an Onion very small, add to it Sage shred or minced very fine, mix these up with a little Pepper and Salt and put it into the Duck's Belly, then put it on the Spit, and when you find 'tis roasted enough put it in the Dish, take out the Stuffing and mingle it with a good deal of strong Gravy and some Claret: Serve all together in one Dish.

*A GOOSE ROASTED.*

A *Goose* is season'd in the same Manner as a *Duck*, with the same Sauce in the Dish: You may likewise set a *Bason* of *Apple-Sauce*, as also a little *Mustard* and *Sugar* for those who like it.

*To ROAST WILD FOWL.*

Take care to make your *Spit* very hot before you put the *Fowl* on it; if you fail to do so, you'll have the *Inside* raw and the *Outside* done too much, and it will eat very dry. All *Wild Fowl* in general must be well and frequently basted with *Butter*, and their own *Dripping*. The Sauce for all Sorts of *Wild Fowl* is the same as that made use of for a *Tame Duck* or *Goose*, except it be a *Partridge*, which is always basted with *Butter*, and its Sauce is strong *Gravy* with *Spice* in it, grated *Bread*, *Yolks of Eggs*, and a little *Wine*.

*To ROAST a WOODCOCK, and its SAUCE.*

Spit the Bird under its *Wings*, and roast it with its *Guts* within its *Body*, and let them run on a *Toast* of *Bread*, or on *Sippets*: Then for Sauce, take some good *Gravy*, a very little *Claret*, a *Blade of Mace*, some whole *Pepper*, and an *Eschalot*, stew all these a little while and thicken it up with *Butter*: When the *Cock* is enough, lay the *Toast* or *Sippets* the *Guts* has dripped upon under the Bird, and pour the Sauce in the Dish.

N. B. The same Sauce will do for a roasted *Pheasant*.

*SAUCE for WILD FOWL.*

Take a little *Water* and *Claret*, whole *Pepper*, *Mace* and *Salt*, one *Eschalot*, a little of an *Anchovy*, a few *Sprigs of Sweet-Herbs* and a *Slice of Lemon*; stew these half an Hour, then strain it off and garnish with sliced *Lemon*, or quarter'd *Seville Oranges*.

*To BOIL CAPONS, YOUNG COCKS, or PULLETS.*

*Capons, Young Cocks, and Pullets*, if not with Egg, will require only half an Hour's Boiling: But if it be a Pullet with Egg, 'twill require five Minutes more. If you boil Bacon with your Fowls, remember to put the Fowl in a Cloth to keep it from losing its clear white Colour, and to scrape very clean the Rind of your Bacon, and pare off all the Outside of the Lean that has the least Appearance of Yellow, lest it tincture your Fowls with an ill Taste, as well as spoil their Colour.

'Tis usual to boil about 3 or 4 Pounds of Bacon, or as much Pickled Pork, to every three *Cockrels*, or *Young Fowls*, with Savoy, Cabbages, or Colly-flowers, all served up in the same Dish together.

If you boil a Ham to eat with boil'd Fowls, the Ham must be boil'd in a Pot by itself, and served in a Dish by itself, having the Skin taken off and strew'd with Raspings of Bread Crust, hardened with a red hot Fire-Shovel, if you have nothing more fit for the Purpose.

*BOIL'D CHICKENS.*

These will require but a Quarter of an Hour to boil them: Their Sauce is Butter and Parsley.

*To BOIL a GOOSE.*

After it has been season'd with Pepper and Salt, and laid four or five Days, boil it about an Hour; then serve it hot with Collyflowers, Cabbage, or Carrots toss'd up with Butter.

*PULLETS BOIL'D with OYSTERS.*

Boil them as usual with a good Piece of Bacon; and for Sauce draw up a Pound of Butter, with strong Broth, some White-Wine, and a Quart of Oysters; cut the Bacon and lay round the Pullets in the Dish with a Pound of fry'd Sausages, and garnish with sliced Lemon.

*To*

*To STEW DUCKS.*

Season them with Pepper and Salt, put an Eschalot or two, and a few Cloves, into the Belly of each, then put them into an Earthen Pan just big enough to hold them; then pour over your *Ducks* half a Pint of strong Gravy, the like Quantity of Claret, with half a Pound of Butter, and half a Pint of Water, that they may be cover'd with the same; then add a Bunch of Sweet-Herbs and some whole Cloves, cover the Pan close and let them stew two Hours and a Half, then strain the Liquor, and pour it over the Ducks in your Dish: Serve them garnished with sliced Lemon and Bread Rasplings.

*To BOIL PIGEONS.*

Chop some Sweet-Herbs very small, and mix them with grated Bread and a little Bacon chopt so likewise, then roll a Piece of Butter in Spice, and work the whole up with the Yolk of an Egg, and fill the Bodies of each Pigeon with the Mixture, then tie up both Neck and Vent, and boil them: Serve them with Barberries and sliced Lemon.

*To BOIL PIGEONS in PASTE.*

Fill the *Pigeon's* Body with Butter, a little Water, a little Pepper and Salt, and tie up Neck and Vent, then Case it in a thin light *Paste*, and confine it in a Linnen Cloth; and when 'tis boil'd, serve it to Table hot.

*To STEW PIGEONS, (from M. LA FONTAINE.)*

After you have pick'd and wash'd Six Pigeons, lay them in your Stew-Pan, with at least a Pint of good Gravy, an Onion cut small, or three or four large Eschalots, a small Bunch of Sweet-Herbs, some Pepper and Salt, and a Pint of well clean'd Mushrooms cut into small Pieces, and a little Mace, let these stew  
till



till they are tender, and add to them half a Pint of White-Wine, just before you take them off the Fire ; then lay the Pigeons in your Dish and brown your Sauce, after 'tis discharged of the Bunch of Sweet-Herbs and the Spice, which should be tied up in a small Cloth ; then pour your Sauce with the Mushrooms over the Pigeons, and strew the whole over with grated Bread, giving it a browning with a red hot Iron, and serve it at Table.

*To BROIL PIGEONS whole.*

When you draw a *Pigeon* always leave the Liver in the Body (for *Pigeons* have no Galls to give distaste to the Liver) and when you have prepared them for the Kitchen, tie the Skin of the Neck tight with Pack-thread, and put into the Body a Piece of Butter roll'd in a little Salt and Pepper, then pour in a little Water and tie up the Vent, and broil it over a gentle Fire, flouring it well, and baste it with Butter. When this is brought to Table it brings its Sauce along with it.

*To FRY PIGEONS (from M. LA FONTAINE.)*

Parboil those that are young, then chop some raw Bacon very small, with a little Parsley, Sweet-majoram, a small Onion, and season the same with a little Salt and Pepper ; then with this fill the Body of each, and stew them in Gravy or strong Broth with an Onion stuff'd with Cloves, and a little Verjuice and Salt ; when they are enough take them out of the Liquor, and dip them in Eggs that have been well beaten, after which roll them in grated Bread till they are well cover'd with the same. Then having made some Lard hot, fry them in it till they are brown, then serve them up with some of the Liquor they were stew'd in, and fry'd Parsley.

*To FORCE or STUFF a FOWL, (from M. ACNEAU.)*

When the Fowl is truss'd ready for roasting, take the boil'd Liver with a Shalot, some grated Bread, a little fat Bacon, the Bottom of a boil'd Artichoke, and a few Mushrooms chop'd very small, and with these make a Forc'd-Meat season'd with Salt and Spices to your liking; with this fill the Belly of the Fowl, covering the Breast with a thin Slice of fat Bacon, and over that a Piece of Paper. Then roast it and serve it with Sauce made in the following Manner:

Make a Hash of Mushrooms, an Anchovy, a few Capers and some Gravy, and boil them together with such Seasoning as you think proper; then either brown or thicken it, and serve it with the Fowl.

*A FRICASSEE of CHICKENS.*

Draw, wash, and half boil them, then cut them in Pieces, and fry them in Butter; then take them out and cleanse the Pan, and put in some strong Broth and White-Wine, grated Nutmeg, Pepper and Salt, a Bunch of Sweet-Herbs, and a Shalot or two; stew these with two or three Anchovies on a slow Fire and boil them, then beat it up to a Thickness with Butter and Eggs, put in your *Chickens* and toss them up well together; lay Sippets in the Dish, and serve it with sliced Lemon and fry'd Parsley.

*A BROWN FRICASSEE of CHICKENS or RABBITS.*

Cut them in Pieces, then fry them in Butter, and have in readiness a Pint of hot Gravy, some Claret and White-Wine, with strong Broth, two Anchovies and two shiver'd Palates, savoury Balls with Spice and a Bunch of Sweet-Herbs, thicken it with Butter brown'd and squeeze a Lemon over it.

*A WHITE FRICASSEE of the same.*

After they are cut in Pieces and wash'd from the Blood, fry them on a slow Fire, then put them into  
your

your Tossing-Pan, season and put them into strong Broth, tosse them up with Mushrooms and Oysters, and when almost enough put to them a Pint of Cream, and thicken it with a Bit of Butter roll'd in Flour.

*To ROAST a HARE, and its SAUCES.*

When they flea a Hare 'tis common to leave the Ears on; when it is truss'd for roasting take the Liver and boil it, then mince it very small, and add to it grated Bread, a little All-Spice beat fine, some butter'd Eggs, a little dry'd Sweet-marjoram, with a Seasoning of Pepper and Salt, and some Parsley shred small: Mix this well together, and add the Yolk of an Egg to bind it; then fill the Body of the Hare moderately with it, and sew up the Belly. When the Hare is first laid down to the Fire put about three Pints of Water, with an Onion, some Salt and whole Pepper, in the Dripping-Pan, and baste the Hare with this till 'tis near roasted enough, and baste it with a Piece of fat burning Bacon, or instead of that common Butter; when it is enough pour the following Sauce into the Dish with it: The Liquor wherewith it was basted, with the Onion and Pepper, being taken out of the Dripping-Pan before you basted the Hare with the Bacon or Butter, and boil'd with a Glas of Claret mixed with the Farce out of the Belly of the Hare, will be very rich Sauce. You may thicken it with a little Butter and Flour if you think fit.

*Another SAUCE for a ROASTED HARE.*

A Pound of lean Beef being boil'd in about three Pints of Water with an Onion, a Bunch of Sweet-Herbs, some All-Spice, Pepper and Salt, till the Beef is about half boil'd; then take out the Beef and cut it in several Places to let the Gravy out, then put it in and boil it till about one Third is boil'd away; to this add a little Claret, and strain the Liquor thro' a Sieve, pouring the Gravy hot into the Dish before you put the

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the *Hare* into it, and when you have laid the *Hare* in the Dish, cut away the Part that was sewed up.

*Another Way to ROAST a HARE.*

After 'tis larded with Bacon, make a Pudding for it with grated Bread, the Liver and Heart parboil'd, and chop'd small with Beef-Suet and Sweet-Herbs; mix these with Marrow, Cream, Eggs and Spice, and fill the Belly therewith; then sew it up and roast it, and serve it with Butter drawn with Cream, Gravy, or Claret.

*To STEW a HARE.*

Beat it well in its own Blood, cut it into little Bits and fry it, then put it into your Stew-Pan with a Pint of Water, the like Quantity of either white or red Wine, with a Bunch of Sweet-Herbs, a little whole Pepper, Cloves and Mace with a little Salt, two Slices of Lemon and two Shallots; then stew it half enough, and put into it fifty Balls of Forced-Meat, one Anchovy, half a Pint of Claret, and half a Pound of Sausages, and stew it till 'tis tender; thicken it with Butter and serve it with Sippets.

*To POT a HARE.*

Take three Pounds of the pure Flesh, and pound it with a Pound and an half of clear Fat of Pork or Bacon, so well in a Mortar, that you cannot distinguish each from the other; then season it with Salt, Pepper, a Nutmeg, and a Handful of Sweet-Herbs and Parsley shred very small; mix them together, and put it into a Pot, laying it lower in the Middle than on the Sides, then paste it up and bake it for two Hours, then pour your clarified Butter over it; 'twill keep four Months.

VENISON.

# VENISON.

## *To ROAST a HAUNCH of VENISON.*

Lard it with fat Bacon, paper it all over and roast it, and when 'tis done enough serve it with the following Sauce.

## SAUCE for ROASTED VENISON.

In a little Claret and Water put a Stick of Cinnamon, a Blade of Mace, and a little grated Bread; stew it with a little Butter and Sugar, mix and serve it in the Dish with the *Venison*.

## *To STEW VENISON.*

Cut it into Slices, and put with them into your Stew-Pan a little Claret and Gravy, a little Pepper and Salt, and half a Dozen Cloves, then rub a Bit of Butter in Flour, toss the Whole up together, and squeeze half a Lemon into it, but don't let it boil, for that will make it eat hard, but stew it very well, then grate some Nutmeg over it, and serve it up.

# GRAVY, SOOPS, &c.

## *Standing SAUCE for the KITCHEN.*

To a Quart of Claret or White-Wine, in a well glazed Jar, put two Spoonfuls of Capers and their Liquor, the Juice of two Lemons, some sliced Ginger and *Jamaica* Pepper, some Mace, a few Cloves, a little Lemon-Peel, Horse-Radish sliced, some Sweet-Herbs, six Shalots and five large Anchovies. All these, being tied up in a Linen Bag, you must put into the Wine, and when the Jar is close stopp'd set it in a Kettle of hot Water for an Hour, and keep it in a warm Place. One or two Spoonfuls of this Liquor is very good in any Sauce.

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*To MAKE STRONG BROTH.*

Put a Leg of Beef and Scrag of Mutton cut to Pieces to three or four Gallons of Water, let them boil 12 Hours, and stir it every now and then with a Stick, taking care always to cover it close. When 'tis boil'd enough strain it, and let it cool; when it has jellied take off all the Fat from the Top, and Dross from the Bottom, and 'tis fit for Use.

*To MAKE PLUM-POTTAGE.*

Take two Gallons of strong Broth, and put to it a Pound of Prunes, a Pound and half of Raisins, and two Pounds of Currants, a Quart of Claret, and a Pint of Sack or sweet Mountain-Wine: Then squeeze into it three *Seville* Oranges and three Lemons, and add thereto a Pound of Sugar, and half an Ounce of sweet Spices, and boil the whole well together the Space of half an Hour; then pour it into an earthen Pan, and keep it for Use.

*To MAKE GRAVY-SOUP.*

Boil Neck-Beef and the Rump-Bone till you have got all the Goodness out, strain it, and brown a good Piece of Butter and put into it, and an Onion stuck with Cloves, some Endive, Spinage and Sallery; then season it with Pepper, Salt and Cloves, and boil the whole well together; (you may put a Glass of Red-Wine to it) then put Sippets of toasted Bread into it, and serve it with a toasted *French* Roll in the Middle.

*To MAKE STRONG BROTH.*

Take three or four Pounds of lean Beef and cut it to Pieces, then put it into your Stew-Pan, and just cover it with Water, and let it boil an Hour; scum it well, and press the Meat between two Trenchers.

*To MAKE GRAVY.*

Cut some Neck-Beef into thin Slices, flour it well, and put it in the Sauce-Pan with a Slice of fat Bacon, some Powder of Sweet-Marjoram, some Pepper and Salt, and an Onion sliced. Put it over a slow Fire, and stir it now and then; keep it close cover'd, and when the Gravy is brown put Water to it, and stir all together, and boil it about half an Hour; then strain it off, and scum the Fat from it. Add some Lemon Juice to it, and 'tis fit for all brown Sauces.

*GRAVY for WHITE SOUPS*

May be made with Part of a Knuckle or Scrag of Veal, about a Pound of either to a Quàrt of Water being boil'd with an Onion, six Cloves, some whole Pepper, a little Salt, a Bunch of Sweet-Herbs and half a Nutmeg sliced. After it has boil'd half an Hour strain it, and 'tis fit for Use.

*To MAKE GRAVY.*

Cut a Pound of lean Beef into Slices, and put it in a Frying-Pan, with two Ounces of Bacon. After it is fry'd a little, put in a Pint of Claret, the like Quantity of Water, a Sprig of Sweet-Herbs, and an Anchovy; fry the whole a Quarter of an Hour, then pour the Gravy off, and fry the Meat so long as you can get any Moisture out; strain it, and 'tis fit for Use.

*MUSHROOM GRAVY.*

When you are cleaning *Mushrooms* at any Time save the Parings, and wash them well from the Dirt; then put to them the Gills that have been scraped out of the large Buttons, put them into a Saucepan with a very little Water over a gentle Fire, and stir them frequently till you have got out all the Juice you can; strain the Liquor from them, and set it to cool, or stay till you have stewed the *Mushrooms* you took them from, and

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then add the Liquor of them to the former Liquor, and boil them well together, with about eighty Cloves, a Dram of Mace, two Drams of whole Pepper to every Quart of Liquor: Take it off the Fire when it is reduced one third in boiling, and pass it thro' a dry Sieve into a dry earthen Pan, and let it stand till 'tis quite cold; then bottle it, but be sure that your Bottles be quite dry, for if otherwise it will soon grow mouldy: Then cork them well, and tie them over with a Piece of Bladder that has been sofened with warm Water, as tight as possibly you can, and put the Bottles in a dry place; then you may keep it good a long Time.

### *To make MUSHROOM KETCHUP.*

Take the largest *Mushrooms*, those that are spread quite open are best; scrape their Gills clean out and put them into a glazed earthen Vessel or a Skillet of Bell-Metal on a gentle Fire till they begin to change into Water; and then keep them frequently stirring, pressing 'em often with your Spoon against the Sides of the Vessel; and when you have got as much Liquor as you expect, strain it off, and to every Quart put eighty good fresh Cloves, a Dram of Mace, and half a Pint of good strong Red Port that has not been adulterated, and boil them together till you judge it reduced a fourth Part; then pass it thro' a Sieve, and let it stand till tis quite cold; then bottle it in dry Pint or half Pint Bottles as before directed, and keep it for Use.

A little of this is very rich in any Sauce, especially when Gravy is wanting; and as there is no Salt in it, whenever you make use of it you may put a little Salt to it, or an Anchovy; so likewise to the Mushroom Gravy, in the former Receipt.

### *To STEW MUSHROOMS.*

Clean them well from Dirt or Grit by washing them with a wet Flannel; then peel the Skins from off th Tops, and if the Gills are fine you may let them remain

main in, but if the Gills are not found throw that *Mushroom* away. Cut their Tops in large Pieces and stew them without any Liquor, with a little Salt, till they are tender, and cover'd with their own Liquor; then take out your *Mushrooms* and drain off the Liquor, and put in a little Pepper and White Wine, and when these have boil'd up thicken it with a little Butter roll'd in Flour, and pour over your *Mushrooms*, being kept warm.

SAUCE for BOIL'D FISH.

Take Beef Gravy and a little White-Wine, an Onion, some Horse-radish sliced; an Anchovy, a Bunch of Sweet-Herbs, and some Lemon-Peel, boil them well together and strain off the Liquor; then put a Spoonful of Mushroom Ketchup into it, and thicken it with Butter and Flour.

To BURN BUTTER.

Put into your Frying-Pan over a gentle Fire about two Ounces of Butter, and when 'tis melted drudge it with Flour, and keep it stirring till it thickens and grows brown.

To Make FORC'D-MEAT BALLS.

Beat Fat Bacon and Pork in a Mortar very small, and put in Sage cut small, Pepper, Cloves, Mace, and Nutmeg, and mix them together with an Egg and a little Flour, with a few Crumbs of Bread; then make it into Balls and fry them.

Another way to make FORC'D-MEAT BALLS.

To a little crumbled White Bread add a little Thyme and Savoury, the Yolks of 4 Eggs well beaten; season this with Salt, Pepper, Cloves and Mace; scald a little Spinage, and let it drain pretty well; then cut it very small, mix the whole very well together, and make it into Balls.

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### *To make SAVOURY BALLS.*

Mince Part of a Leg of Veal or Lamb with an equal Quantity of Beef-Suet, a little lean Bacon, a Shalot, an Anchovy, and a few Sweet-Herbs; beat all these in a Mortar so fine that you cannot perceive any Difference in it, season it with Spice, and make it into Balls.

### *To make SWEET-BALLS.*

Take a Piece of a Leg of Veal or Lamb, with an equal Quantity of Beef-Suet, and a pretty many Currants; chop them very small, and season them with a little Lemon-peel and Sweet-Spices, some Sweet-Herbs, and grated Bread; mix the whole well together, and make it into Balls.

### PEASE SOOP.

Boil a Pint of *Pease* till they are tender and thick, then strain and wash them thro' with a Pint of Milk; then put to them a Pint of strong Broth boil'd with a little Spear-mint and a stale *French* Roll; season it with Pepper and Salt, and fry a Turnip cut Die-Fashion and put into it.

### F I S H.

The Month of *March* is the Time when all Pond-Fish are in the greatest Perfection; and 'tis to be observed that both Males and Females of all kinds of Fish are best before the Spawning Time, and that they are Sick and unwholesome for three Weeks after Spawning.

### *The PIKE or JACK.*

In the Month of *March* this Fish is full-Roed and in its greatest Strength. Those that are broad-back'd and deep-bellied are to be prefer'd to those that are long and slender. Their spawning Time is in the Month of *March*.



*To ROAST a JACK or PIKE.*

Scale and wash him from Head to Tail, take out his Intrails, lard him with the Flesh of Eels, make a Pudding to put into his Belly with one Third grated Bread, the Liver of the Fish and Oysters cut small; to this put three or four Eggs butter'd in a Sauce-pan, to which add Salt, Pepper, Sweet-Marjoram, or other Sweet-Herbs in Powder, and an Anchovy shred small, and sew these Mixtures in the Fish's Belly. Then roll him in Sweet Herbs and Spice, and cut two Laths of Willow or other Wood (except Deal, because the Turpentine will give it an ill Flavour) and lay the Fish on the Spit, and the two Laths over it; bind a Tape round in a screw-like manner, and lay it to the Fire, baste and bread it; let the Sauce be melted Butter, a little White Wine with about a third Part of Beef-Gravy season'd with a Spoonful of Mushroom Ketchup and an Anchovy dissolved. But if you roast it without a Pudding in the Belly the Sauce may be made with drawn Butter, Anchovies, the Spawn and Liver of the Fish, with Mushrooms, Oysters, and Capers.

*N. B.* Where there is the Conveniency of an Oven 'tis less Trouble to bake this Fish, but then you must smear it over with the Yolk of an Egg, and roll it in some of the Mixture before mention'd, putting some Butter and Vinegar in the Pan.

The same Sauce will serve for a boil'd *Pike*; only, instead of Beef-Gravy, Mushroom-Gravy will have much the finer Relish.

*PIKE BOIL'D.*

When it is cleansed truss it round with its Tail in its Mouth, scotching its Back in three or four Places; then throw it into boiling Water with a pretty deal of Salt and Vinegar, some Mace and Lemon-peel: Let it boil quick that it may eat firm, and for Sauce take melted Butter and a few Shrimps.

*TENCH.*

## TENCH.

The *Tench* spawns the beginning of *July*; he may be known by two little Barbs at the Angles or Corners of his Mouth; his Scales are small and smooth, and about his Eyes are Circles of a Golden Colour. He is a good Fish, and much coveted, as his Flesh is esteem'd good for Consumptive Persons.

## PERCH.

The *Perch* spawns the beginning of *March*. When you find this Fish cover'd with black Scales, 'twill always eat muddy, but when 'tis of a Golden Colour you may be sure it will eat sweet without the Trouble of putting it into clear Water to purify.

## CARP.

The first spawning Time of this Fish is about *May-Day*; they increase wonderfully, for they breed three Times a Year.

The *Melster* is much the finer Fish, tho' less than the *Spermer*.

*To STEW TENCH, PERCH, or CARP.*

Scale, gut, and wash them, and bleed them in the Tails; lay them in the Stew-Pan with the Blood, a Pint of Beef-Gravy, the like Quantity of Claret, a large Onion stuck with Cloves, three large Anchovies, a Stick of Horse-Radish sliced, the Peel of half a large Lemon, Pepper and Salt at Discretion, a Bunch of Sweet-Herbs, and two or three Spoonfuls of Vinegar; and if this Liquor doth not cover the Fish, pour in equal Quantities of Gravy and Claret till you have enough; cover the Stew-pan close, and put it over a gentle Fire, till the lower Side is stew'd enough, then turn them, keeping them constantly cover'd till they are enough. Then lay them in your Dish on Sippets made with fry'd Bread, and strain off the Sauce to be thicken'd and brown'd with Burnt Butter.

You

You may make use of the same Method to stew large Roach, Dace, or Chub; but a Tench stew'd this way eats better than a Carp.

*Another way to STEW CARP, (from PONTACK'S.)*

Take an equal Quantity of Gravy and Claret as much as will cover the Fish in the Pan, and to this put whole Pepper, Cloves and Mace, two Anchovies, an Eschalot or Onion, a little Salt and Horse-Radish; when the Carp is enough take it out, and boil the Liquor as quick as possible till there remains only enough for Sauce; then flour a Piece of Butter and put to it, and serve it up, after you have squeez'd a Lemon in it; and pour the Sauce over the Fish.

SALMON.

They spawn in *September*, and come in Season the beginning of *March*.

*To BOIL Fresh SALMON.*

Wash it, and let it be freed from Blood very well, and let it lay a little to drain, then put it into boiling Water; and when tis about three Parts done take out the Liver and braid it with Ketchup; this mingled with Butter will make good Sauce.

This Fish takes up almost as much boiling as Mutton.

TROUT.

The *Trout* is in Season from *March* till *Michaelmas*; they generally spawn in *October*. The Female is preferable to the Male. Their Body is adorn'd with red Spots.

*To STEW a TROUT.*

Take one of a handsome Size, and when tis well cleansed put it into your Stew-pan with Gravy and White-Wine, two butter'd Eggs, some Pepper, Salt, and Nutmeg, with a little Thyme, some grated Bread and Lemon-peel mixed together, and put into its Belly; when it has stew'd a Quarter of an Hour put a Piece of Butter

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Butter into the Sauce; serve it garnished with sliced Lemon.

*To ROAST a Piece of STURGEON.*

'Tis usual to stick it with Cloves, and roast it before a slow Fire, that it may be done gradually, and baste it with Butter; when enough, serve it with Venison Sauce.

BREAM spawn the beginning of *July*.

BARBEL takes its Name from its Barbs. It spawns in *April*. He is not a very pleasant Fish to eat, for he is dry and full of Bones; his Eggs and Spawn vomit and purge violently.

CHUB spawns in *March*. When he is taken, if not eaten the same Day he's of little Worth.

GUDGEONS spawn twice or thrice a Year.

ROACH spawn about the middle of *May*; they are an extraordinary wholesome Fish.

DACE spawn about the middle of *May*, and are in Season three Weeks afterwards.

TURBOT is in season all the Year, but are scarce in the Months of *December, January, and February*.

SOLES, THORNBACK, CRAY-FISH and EELS, are always in Season.

WHITINGS are chiefly in Season in *November*.

MACKAREL in *May* and *June*.

HERRINGS in *June*; but in *September, October, and November* they are full-Roed.

OYSTERS are in Season from *September to April*.

*To BROIL WHITINGS.*

Wash your *Whitings* with Salt and Water, dry them by putting a Cloth over 'em, and flour 'em well, take care to chalk your Gridiron well, and let it be made very hot before you lay the Fish on, serve 'em with Oyster or Shrimp Sauce, and garnish the Dish with Lemon sliced.

*To BOIL Fresh COD.*

Mix a good Quantity of the best Vinegar with your Water, some Lemon-peel, Salt, Mace, and Cloves, to boil it firm; you may know when 'tis boil'd enough by the dropping out of the Eyes. The Sauce cannot be too good; you may make it of Ketchup, the Body of a Crab, Oysters and Shrimps, as well as good sweet-Butter.

*To STEW COD.*

Cut your Cod into thin Slices, and lay them one by one over the Bottom of the Pan, and pour over them a Pint of White-Wine, some Oysters with their Liquor, half a Pound of Butter; put to this two or three Blades of Mace, with some Pepper and Salt; stew it till enough, then thicken the Sauce with a bit of Butter roll'd in Flour, and serve it hot garnished with sliced Lemon.

*To BROIL FRESH COD.*

Cut the thick Part cross-wise about an Inch thick, and flour it well, and lay it on the Gridiron over a slow Fire. For Sauce take Gravy and some pickled Walnut-Liquor, a little Pepper and Horse-Radish, some Oysters and Shrimps, or pickled Mushrooms; boil it all together, thicken it with the Liver of the Fish par-boil'd and Butter roll'd in Flour; garnish the Dish with scrap'd Horse-Radish and sliced Lemon.

*To STEW OYSTERS.*

Plump them in their own Liquor, strain and wash them in clear Water, and set them on the Fire with a little of their own Liquor, some Water and White-Wine, a Blade of Mace, and a little whole Pepper; let them just boil up, then thicken them with the Yolks of Eggs, a Piece of Butter, and a little Flour; beat the whole well up thicken'd, and serve it with Sippets and Lemon.

*To*



*To BUTTER LOBSTERS.*

Take out the Meat and put it into a Sauce-Pan with some Gravy (season'd) a little Vinegar, drawn Butter, and a Nutmeg; fill the Shells with it, and what you have remaining put in a Plate.

*N. B.* Crabs may be serv'd in the same Manner.

*To ROAST LOBSTERS.*

Tie them to the Spit, and baste them with Salt and Water; roast them till they look red, then you may take them up, and serve them with melted Butter in one Cup, and Anchovy and Butter in another.

*To BOIL EELS.*

Cleanse them well with Sand, then with Salt and Water, till they are absolutely free from Slime; boil them with their Skins on, they'll eat much fatter and better than those that are skin'd.

*To SPITCHCOCK EELS.*

Scour them well in their Skins, as above taught; wash and dry them, then you may either slit them down the Back and take out the Back-Bone, or do them whole, or cut them into Pieces about three Inches long, and season them with Salt, Pepper, Parsley chop'd, and a little Thyme; wash the Inside with melted Butter, and broil them; serve them with melted Butter and Orange Juice, and an Anchovy.

*To ROAST an EEL.*

Scour him well with Salt and Water, then skin him almost to the Tail, gut, wash and dry him; then take grated Bread, Lemon-Peel, grated Sweet-Marjoram, and grated Nutmeg; scotch your *Eel* on both Sides at the Distance of a Finger's Breadth, and wash it over with the Yolks of Eggs, and strew some of your Seasoning over it, and stuff the Belly with the rest: Then draw the Skin over it, and roll it in the same dry Seasoning;

Seasoning; put a Skewer thro' it, and tie it to a Spit, and roast it quick, basting with Lard or Butter; serve it with melted Butter, Anchovies and Oysters, or Shrimps if they are to be had.

The same way you may spitchcock *Eels*; only cutting them in Lengths of about three Inches, and broiling them.

#### To POT EELS.

Pound a sufficient Quantity of *Jamaica* Pepper and common Pepper, mix them with common Salt, and strew some of this Seasoning on the Bottom of your earthen Pan. When you have cut your *Eels* into proper Lengths lay them over it, then strew more Seasoning over them, and so repeat the same till you have put in all your *Eels*; then lay a few Bay-Leaves over them, and pour in as much Vinegar as is convenient; cover the Pan with brown Paper and bake them, then pour off the Liquor, and pour clarified Butter over them, and keep them for Use.

### PASTRY.

#### PASTE for TARTS.

Rub two Pounds and an half of Butter, and half a Pound of fine powder'd Sugar, into three Pounds of Flour, to which add as much cold Milk as will make the whole into a Paste, and two Spoonfuls of Brandy.

#### PUFF PASTE.

Rub well into a Quartern of Flour half a Pound of Butter, and make a Paste with a sufficient Quantity of Water; then take a Pound of Butter, and having roll'd out the Paste break the Butter into Bits.

#### Another.

Take a Quarter of a Peck of Flour and three Fourths of its Weight of Butter, dry the Flour well and break into it a third Part of your Butter, then lay

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it on the Table and make a Hole in the Middle, pour therein the Whites of three Eggs well beaten; then make up your Paste with Water, and roll it out into a square Sheet, and stick it all over with Bits of Butter, flour and roll it into a Collar, double it up at both Ends that it may meet in the Middle, roll it out again, and proceed as before, till you have put in all the Butter.

### *A very good PASTE.*

Rub a Pound of Butter very well into a Quarter of Flour, then mix it up with no more than six Spoonfuls of Water, and you'll find that it will eat well, being very short.

### *ICING for TARTS.*

Beat the Yolk of an Egg and melted Butter together; in this dip a Feather and wash the Tops of your Tarts, and sift white Loaf-Sugar over them just before they go into the Oven.

### *PUFF PASTE for TARTS.*

Into a Pound of fine Flour rub a Quarter of a Pound of Butter, then to the Whites of two Eggs whipt into Snow put a broken Yolk and cold Water, mix these with your Flour, prepared as above, and make your Paste; then roll it out flat, and by Degrees put in a Pound of Butter broke into small Pieces, and cover the Paste over with it, casting Flour over the Butter every time; do this six or seven times till the whole Pound is used; and beat every time the Butter well in with your Rolling-Pin.

### *PASTE for a PASTY.*

Work up a Quarter of Flour with a Pound and half of Butter and an Egg, make it into a stiff Paste with cold Water.

PASTE

*PASTE for RAIS'D PIES.*

Take a Pound of Butter, break it into a Sauce-Pan of Water over the Fire, and having laid a Quartern of Flour on the Table, and made a large Hole in the Middle of it, scum off the Butter, and put it in the Middle with a little of the Water, then work it into a stiff Paste; and if you are not going to use it immediately, lay it before the Fire in a Cloth.

*PASTE for a PIE rais'd very high.*

Work half a Peck of Flour up with a Pound and half of Butter melted, with boiling Water, into a stiff Paste.

*PASTE for a CUSTARD.*

With boiling Water mix up a sufficient Quantity of Flour into a stiff Paste, and sprinkle it with a little cold Water to prevent its cracking.

*To MAKE ICING for CAKES.*

Take a Pound of double-refin'd Sugar, pound it well in a Mortar, and pass it thro' a very fine Sieve, mix it with Starch beat and sifted likewise, and mix both well together; then whip the Whites of three Eggs, put the Sugar, &c. by degrees into it, then beat all together very briskly for the Space of half an Hour, with two Spoonfuls of Rose-Water, in which some Gum Arabic has been dissolved; it must be so thick that it will but just run, laying the *Icing* over pretty quick with a Brush or Knife; you may garnish it with Sweet-Meats and small colour'd Comfits mixed here and there, with Almond Sugar-Plums, then set it in the Oven about a Quarter of an Hour.

P I E S.

*To Season MUTTON, LAMB, or VEAL for PIES.*

Take Mutton, or Lamb Chops, or Veal Cutlets, season them with Pepper, Salt, and Nutmeg, then fill

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your Pie and lay some bits of Butter over the Top; then close it with good Paste and bake it: Serve it hot with a Pint of good Gravy. You may add Capers, Cucumbers, chopt Oysters, an Anchovy and drawn Butter to your Gravy, if it be a Mutton or Lamb Pie; and, if Veal, you may put in a few Slices of Bacon.

### *To season BEEF-STEAKS for PIES.*

Take Rump Steaks and beat them with your Rolling-Pin, season them with Pepper and Salt to your Palate. Then to every Pound of Flour take the same Quantity of Butter, but work no more than half into your Paste, the other must be spread over with your Knife in the rolling; then fold it up and spread it again, still laying Flakes of Butter over the Paste, and so continue doing till all the Butter is expended. Make your Crust thick, and as many times as you have folded and spread your Paste, into so many Flakes it will break when tis baked, and eat as well as if you had put in the Whites of Eggs.

*N. B.* This Paste is fit for your Mutton, Lamb, or Veal Pies above.

### *To make SWEET LAMB or VEAL PIES.*

Season your Cutlets with Salt, Pepper, Lemon-peel, and Nutmeg, and for every Pound of Meat put in a Quarter of a Pound of Currants and a few ston'd Raisins; you may add a Caudle made with Eggs, and pour it in when the Pie is cut up, or let it alone.

### *Another way to make SAVOURY LAMB-PIE.*

Season your Lamb with Salt, Pepper, Cloves, Nutmegs and Mace; then put it into the Coffin of Paste, with Lamb-Stones and Sweet-Breads seasoned as the Lamb; then add some savoury Forc'd-Meat Balls, Yolks of Eggs, some large Oysters, and the Tops (about two Inches long) of Asparagus, having first boil'd them green; then put bits of Butter all over your Pie and close it up, and let it stand about half an Hour in a quick Oven.



Oven. Then having made Liquor with an equal Quantity of Gravy and Oyſter Liquor, a little Claret, an Anchovy, and grated Nutmeg, and having boil'd them, thicken it with the Yolks of two or three Eggs, pour it into your Pie and ſerve it up.

*Another way to make SWEET VEAL, or LAMB PIES.*

Season it with a little Salt, Nutmeg, Cloves and Mace, and put your *Veal* or *Lamb* into the *Pie*, then ſrew it over with Currants and ſton'd Raiſins, with a little Sugar, then lay over that Forc'd-Meat Balls made ſweet, and boil'd Artichoke Bottoms (if they're to be had, if not, ſome ſcalded Grapes); cut boil'd *Spaniſh* Potatoes to Pieces, candied Lemon and Orange-peel, candied Citron and three or four Blades of Mace, then put bits of Butter over the Top, cloſe and bake your Pie. Then make a Caudle of White-Wine, Sugar, and Lemon-Juice, thicken'd with the Yolks of three or four Eggs and a bit of Butter; and when your Pie comes from the Oven, pour in your Caudle, being kept very hot, and ſerve it up.

VENISON PIE.

After you have raiſed your Pie a good Height, at the Bottom lay a ſufficient Quantity of fine Beef Suet well ſhred from Skin and Strings; ſeaſon your *Veniſon* with Pepper and Salt, and lay it over the Suet; then cloſe the Pie, and bake it ſix Hours.

VENISON PASTY.

Bone your *Veniſon* and break the Bones; cut the Fleſh into thin Slices and ſeaſon it pretty high, with Salt and bruifed Black-Pepper. Then take a Pound of Suet (more or leſs) in thin Slices, and ſrew it with Pepper and Salt; lay a Pudding-Cruſt round the *Paſty*, put in your Suet and *Veniſon*, lay on it ſome freſh Butter and cloſe it up, and while 'tis in the Oven, boil the Bones, being firſt ſeaſon'd with Pepper and Salt; and when the *Paſty* comes from the Oven, pour in the

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Liquor the Bones were boil'd in, and shake it well together.

**BEEF PASTY.**

Cut your Beef and season it over Night, with Salt, Pepper, a little Cochineal and Red-Wine, then make it up as the Venison Pasty. Season the Bones and cover them with Water in a Pan, bake them with the Pasty; strain it when it comes from the Oven, and pour the Gravy into your Pasty.

**A KID PIE.**

When you have cut it in Pieces, lard it with Bacon, season it and put it into your Pie, lay some Butter over it and close it; just before it comes from the Oven, have in readiness a Quartern of Oysters dry'd with a Cloth, and fry'd brown; then toss them up in half a Pint of White-Wine, Barberries and Gravy, thicken'd with Eggs and drawn Butter; when you have taken off the Lid, pour this into your Pie.

*To make GIBLET-PIE.*

Scald and cleanse them, then stew them very tender, with as much Water as will sufficiently cover them; season them pretty high with Salt and Pepper, an Onion, and a Bunch of Sweet-Herbs, then take them out of the Liquor and let them stand till cold, put them into your Pie and lay Butter over them, with the Yolks of hard Eggs, and Forc'd-Meat-Balls; and when you have closed your Pie, leave a Hole open at the Top, into which pour half the Liquor they were stew'd in.

**GOOSE-PIE.**

Bone and season your Goose with savoury Spice, and cut a Couple of Rabbits to Pieces and lay them in the Pie; put Butter over them, then close it up.

*Note,* If you don't chuse to put in Rabbits, then after you have season'd the Goose with Pepper and Salt,  
put

put it into a deep strong Crust, with a good Quantity of Butter, bake it well, and fill it at the Vent-Hole with melted Butter.

#### HARE-PIE.

Cut your *Hare* in Pieces, and season it with savoury Spice, and put it into your Pie, with Forc'd-Meat Balls, some Slices of Bacon, sliced Lemon and Butter; then close the Pie.

#### HEN-PIE.

When you have cut it in Pieces and laid it in the Pie, lay it over with Balls of Forc'd-Meat, Butter, and Lemon in Slices, and Yolks of hard Eggs.

#### CHICKEN-PIE.

Take six small *Chickens* lightly season'd, in the Body of each put a Piece of Butter that has been roll'd in sweet Seasoning, lay them in the Pie, with the Marrow of two Bones roll'd in the Batter of Eggs, with Preserves and Fruit, as a Lamb-Pie with Caudle.

#### PIGEON-PIE.

Lard them with Bacon, trufs 'em, stuff them with Forc'd-Meat, and cover them with Lamb-Stones, Sweet-Breads, and Butter, and close the Pie.

*N. B.* Capon or Chicken-Pie may be made almost in the same Manner.

#### SWAN-PIE.

Skin, bone, and lard it with Bacon, then season it with Spices and powder'd Bay-Leaves, stick it with Cloves and lay it in the Pie; lay bits of Butter over it and close your Pie.

#### EEL-PIE.

Cleanse, cut and season them with sweet Seasoning, and a Handful of Currants put in Butter, and close it up.

*To make MINC'D-PIES.*

Take a Pound of Double-Tripe and chop it very small, to this put a Pound of Suet cut very fine, then mix them up with a Pound of Currants, and half a Pound of Sugar, with as much ground Spice as you think proper, a little Lemon-Juice, and a Spoonful of Sack or Sweet-Mountain, then fill your Coffins with this Mixture.

*Another way.*

Take the best Part of a Neat's-Tongue, a little more than half boil'd; peel'd and sliced, then letting it stand to be cold, to every Pound of Tongue put a Pound and a half of Beef-Suet and Marrow; chop your Meat and Suet very fine, mix them well together, then weigh a Pound of Meat to a Pound of Currants; add Mace, Cloves, and Nutmeg, to your Taste; with a little fine Sugar, Orange, Lemon, and Citron-peel cut in Slices, with two or three Pippins minc'd small, then squeeze in some Juice of Lemon, and put in a large Glafs of Claret, as much Sack, a few Dates ston'd and sliced thin, and a few Raisins stoned and cut small; mix the whole very well together, then fill and lid your Pies and send them to the Oven.

*MARROW-PASTY.*

- Make them about the Length of your Finger, and the Breadth of a Couple; cut your Marrow into large Pieces, and dip each in Eggs season'd with Sugar, Cloves, Mace, and Nutmeg; put them separately into your Pasty, and strew a few Currants over them, and cover them with Paste, and then you may either bake or fry them.

*P U D D I N G S.*

# P U D D I N G S.

## *Common PLUM-PUDDING.*

Mix a Pound and an half of Beef-Suet, well pick'd from the Skins and Strings, and chop'd very fine, with half a Quarter of a Peck of fine Wheat Flour, a Pound of Currants, washed and rubb'd dry in a clean Cloth, six Eggs (the Whites only of half) a little Saffron, a Glas of Brandy, and a little powder'd Ginger; mix these with as much new Milk as will make it of a proper Thickness, stir the whole well together and tie it up in a Cloth, then put it into boiling Water. When it first goes in you must turn it often, to prevent the Currants falling to the Bottom; it may boil three or four Hours.

## *Common PLAIN-PUDDING.*

This is made as the former, only leaving out the Currants and abating half a Pound of Suet, neither need it boil so long.

Common bak'd *Puddings* are made as those for boiling.

## QUAKING PUDDING.

Slice three stale *French* Rolls into an earthen Pan, pour over them a Pint of boiling Milk, cover it and let it stand till cold; then put in an Ounce of Almonds (blanched) half a Glas of Sack, two Eggs, an Ounce of double-refin'd Sugar, tie it in a Cloth and boil it. Serve it with Butter melted and a little Sack poured over it, squeeze half a *Seville* Orange over it, and strew it with grated Sugar.

## *To MAKE a RICE-PUDDING.*

Pound a Couple of large Handfuls of *Rice* to the Consistence of Flour, pass it thro' a Sieve, and boil it in two Quarts of Milk, put into it some Cinnamon and Mace; after it has boil'd a Quarter of an Hour,  
it



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it will or ought to be as thick as *Hasty-Pudding*; then stir in half a Pound of Butter, and when it has boil'd sufficiently let it stand to cool; when 'tis almost cold, mix with it a sufficient Quantity of Sugar, a little Salt, ten Eggs (the Whites only of six) butter the Dish 'tis to be baked in, and let it stand in the Oven an Hour; grate some Loaf-Sugar over it, and serve it at Table.

### *A BREAD-PUDDING.*

Boil a Pint of Milk, and pour it over the Crumb of a Penny-Loaf cut in thin Slices, and cover it till 'tis cold; then grate in half a Nutmeg, and put in a Quarter of a Pound of Sugar, the Yolks of four Eggs, the Whites only of two; when the whole is mixed let it boil an Hour: For Sauce, put a little Sack and Sugar into your melted Butter.

### *A RICE-PUDDING.*

Boil a Quart of Milk with six Ounces of Flour of Rice, keeping it constantly stirring; then stir into it half a Pound of Butter, and about six Ounces of Sugar, and let it stand to cool, and when it is cold, grate a Nutmeg in it and stir it well together; and having put a little fine Paste in your Dish, pour your *Pudding* in and bake it.

### *To MAKE a MARROW-PUDDING.*

Take the Marrow of three or four Marrow Bones, and cut them in thin Slices, a Penny-Loaf with the Crust cut off and sliced thin, and half a Pound of Raisins of the Sun stoned; then line your Dish with a thin Paste, and lay a Row of *Marrow*, a Row of Bread, and a Row of Raisins till the Dish is full; then having in readiness a Quart of boil'd Milk, beat five Eggs and mix with it, grate a little Nutmeg, and add half a Pound of moist Sugar. This Mixture must be put in just as you are going to put the *Pudding* into the Oven; it will take an Hour and half's baking. Serve it up with grated Loaf-Sugar strewed over it.

*To MAKE a BREAD-PUDDING to be BAKED.*

Cut a Penny-Loaf into thin Slices, and put it into a Quart of boil'd new Milk, and break it very well; to this put five Eggs, a Nutmeg grated, a Quarter of a Pound of Sugar, and half a Pound of Butter, stir it well, put it into your Dish, having butter'd it first, and bake it an Hour.

*To MAKE a SWEET-PUDDING, either to be BOIL'D or BAKED.*

Boil a sufficient Quantity of grated Bread in a Pint of Milk, to which put four Eggs, half a Pound of Currants, some fine Veal-Suet and grated Nutmeg; sweeten the whole with fine moist Sugar, and stiffen it with Flour.

STEWED PUDDING.

Mix a Pound of Suet nicely shred with a grated Two-penny Loaf, three Quarters of a Pound of Currants, a Quarter of a Pound of Sugar, a little Nutmeg and Mace; beat five Eggs with three Spoonfuls of Rose-Water together, mix the whole well, and beat it up, then make it up into Balls about the Size of an Egg in any Fashion; then put a Pound of Butter into a Pewter Dish, melt and make it thoroughly hot, then put in your *Puddings*, and let them stew till they are brown, then turn them, and when you find they are done enough, serve them up with Sack, Butter, and Sugar.

A MARROW-PUDDING.

Boil a Stick of Cinnamon, a quarter'd Nutmeg, and a little Mace in a Quart of Cream or Milk, mix this with a little Orange-Flower-Water and Sack, to this put a little Salt, and strain the whole; then put a Handful of Currants, as many Raisins, three grated Biscuits, and the Marrow of two Bones, all but four Pieces; then gather it to a Body on the Fire, and put it into a Dish, garnish'd round the Brim with Puff-Paste,

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Puff-Paste, and rais'd in the Oven; then lay on it the four Pieces of Marrow, Paste in shape of Stars, Hearts, &c. Citron and Lemon-Peel. It will require but half an Hour's baking.

A PLAIN BOIL'D PUDDING.

Take a Pint of Milk, four or five Eggs well beat, two Spoonfuls of Flour, half a grated Nutmeg, a little Salt and Sugar; butter a Cloth, and put it in the Pot when the Water boils; turn it two or three Times at first putting in, boil it half an Hour, melt Butter for Sauce.

An ALMOND-PUDDING.

Blanch a Pound of the best *Jordan* Almonds in cold Water, and beat them very fine, with a small Quantity of Rose-Water: Then boil some whole Spice in a Quart of Cream, or good Milk, and after 'tis well boil'd, take all the Spice out again and let it cool; when so, mix that and the Almonds together, and add thereto eight Eggs, (but three of the Whites) of grated Bread three Spoonfuls, and one of Flour, a grated Nutmeg, and half a Pound of Sugar, let the whole be well mixed and beat together. Lay Puff-Paste at the Bottom of your Dish, and pour in the Mixture, sticking here and there a little Marrow over the Top, and let it bake an Hour. Serve it up with grated Sugar.

RICE-PUDDING.

Boil half a Pound of Rice in new Milk till it becomes quite tender, then let it stand to cool, being cover'd close up; then pound a Pennyworth of Mace and grate a Nutmeg; beat ten Eggs, (leave out half the Whites) to these put two or three Spoonfuls of Sack, a Pint of Cream, and sweeten the whole to your Taste; melt a Pound of fresh Butter, and mix all together when quite cold; then prepare your Dish with Puff-Paste, and lay at the Bottom of it three Quar-

ters of a Pound of Currants, but let them be plump'd first; over these pour the *Pudding*, and lastly, strew a Quarter of a Pound of Suet, finely shred, over the whole, with Sugar strewn over that. Invite me to Dinner and serve it up.

N. B. You may, if you like it best, leave out the Currants.

*A TANSY-PUDDING.*

Take a Pound of grated Bread, as much fine Flour, six Ounces of double-refin'd Sugar, a Gill of Sack, twelve Eggs, one Spoonful of the Juice of Spinage, and of Tansy half a Spoonful, mix the whole well together, with a sufficient Quantity of Cream; this you may either bake or fry. Squeeze the Juice of a *Seville* Orange over it, and strew it thick with Sugar.

*Another.*

Boil a Stick of Cinnamon, a little large Mace, and a quarter'd Nutmeg in a Quart of Cream or Milk, cover it and let it stand till just Blood-warm; then put in sixteen Yolks and eight Whites of Eggs, and strain the whole; then add four grated Biscuits, half a Pound of Butter, half a Pint of Spinage Juice, a little Tansy-Juice, Sack and Orange-Flower-Water, with some Sugar and a little Salt, stirring it over the Fire a little, then pour it into a Dish well butter'd, and when it is bak'd turn it on a Pie-Plate, and squeeze some *Seville* Orange-Juice over it, and garnish it with Sugar.

*An APPLE-PUDDING.*

Scald three or four Codlings and bruise them thro' a Sieve, to which put a Pint of Cream or Milk, a Quarter of a Pound of Biscuits, a little Nutmeg, the Yolks of ten and the Whites of five Eggs, mix the whole for baking.

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*To MAKE a HASTY-PUDDING.*

Work up with your Hand an Egg, with as much Flour as will make it stiff enough to crumble between your Fingers, mince it as small as if it were to be sifted, boil up a Quart of Milk, and put in your Paste so finely crumbled; then add a Piece of Butter as big as a Walnut, a little Salt, some beaten Cinnamon and Sugar, and put it on the Fire, keeping it constantly stirring all one way, till it is sufficiently stiff; then stir in such another Piece of Butter, and serve it in a Dish with little Bits of Butter stuck all over the Top of it.

*To MAKE an ORANGE-PUDDING.*

Grate off the Rind of two large *Seville* Oranges as far as the Yellow appears, put the Oranges into Water, and boil them till they are tender, shifting the Water three or four times to take off their bitter Taste, then take out all their Seeds and Strings, pound them with half a Pound of Sugar till it comes to the Consistence of a Paste; then add the Yolks of six Eggs to three or four Spoonfuls of thick Cream, and half a *Naples* Biscuit grated, and a Pound of sweet Butter melted; stir the whole Mixture very well together, then put it in your Dish, having prepared a Puff-Paste Bottom, and bake it about three Quarters of an Hour.

*BATTER-PUDDING.*

To a Pint of Milk put six Eggs, four Spoonfuls of Flour, half a Nutmeg grated, and a little Salt (this *Pudding* must not be made too thick) flour your Cloth well that 'tis to be boil'd in; three Quarters of an Hour's boiling will be sufficient. Serve it up with Butter and Sugar, with a little Sack.

*BEGGAR'S-PUDDING.*

Pour over a sufficient Quantity of stale Bread, as much hot Water as will soak it well, and when it is thoroughly



thoroughly soak'd, press out the Water and mash the Bread; then add a little Salt with some Ginger, Rose-Water or Sack, with a sufficient Quantity of *Lisbon* Sugar and Currants; mix the whole well together, and put it into a well butter'd Pan, and over the Top lay Pieces of Butter; bake it in a gentle Oven, and serve it hot with a little grated Sugar over it.

PLAIN-PUDDING.

Stir in a Quart of boil'd Milk as much Flour as will thicken it, then put in a little Salt, eight Ounces of Butter and six of Sugar, eight or nine Eggs, but half the Whites, and a grated Nutmeg; mix the whole well together, and put it into a well butter'd Dish, and bake it three Quarters of an Hour.

AN ORANGE-PUDDING.

Take the Peel of a large *China* Orange, mince it exceeding small, and pound it in a Mortar; then take the Yolks of Sixteen Eggs well beat with a little Rose-Water, and put to it a little more than half a Pound of Sugar, and as much Butter, being melted, and season it with a little Nutmeg, and put it in a Dish, being cover'd with Puff-paste, and lay Puff-paste over it: Garnish it as you please.

PIPPIN-PUDDING.

Take twelve Pippins, boil them tender, and scrape them clean from the Core, and put in a Pint of Cream, season'd with Orange-Flower or Rose-Water, and Sugar to your Taste; put good Puff-paste in your Dish; bake it in a slack Oven; grate Loaf-Sugar over it, and serve it up.

A good BOIL'D-PUDDING.

Take ten Ounces of Beef-Suet, and shred it very fine; then stone six Ounces of Raisins and mix with it, and grate half a Nutmeg; then add two Ounces of

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Sugar, a little Sack, two Eggs, two Spoonfuls of Cream, and about four Ounces of fine Flour; mix these well together pretty stiff, tie it in a Cloth and boil it three Hours.

### OATMEAL-PUDDING.

Boil a Pint of fine Oatmeal, in an equal Quantity of Milk and Cream, with a little Cinnamon, Nutmeg, and beaten Mace; and when it is about the Consistence of a Hasty-Pudding, take it off, and stir in half a Pound of sweet Butter, and eight Eggs (leaving out half the Whites) very well beaten, and put in two or three Spoonfuls of Sack; make Puff-paste, and lay round your Dish, being well butter'd, and send it to be baked.

### *To make PANCAKES.*

Grate into two Pounds of Flour the Crumb of a *French Roll*, to which put the Yolks of ten Eggs, and Whites of five, well beat, and mix these with a Quart of new Milk, in which a little Saffron has been steeped; to the whole throw in powder'd Ginger and Nutmeg; then, after stirring it very well till there is no Lump in it, cover it up and let it stand a couple of Hours before you put it into the Pan, after which pour as much Batter into the Pan as will make your *Pancake* of a moderate Thickness; but let your Lard, with which you fry it, be very hot before you put in the Batter; keep it frequently shaking to prevent its sticking to the Pan till you toss it, then put in more Lard, and when 'tis fry'd enough lay it on a *Pye-plate*, and squeeze the Juice of a *Seville Orange* over it, and strew it with Sugar.

### IRISH-PANCAKES.

Beat the Yolks of eight and the Whites of four Eggs very well together, and take a Pint of Cream with a grated Nutmeg, and Sugar to your Palate; then melt three Ounces of fresh Butter in the Cream, and mix the Eggs and this together, and add thereto half a Pint

a Pint of Flour, season your Pan (which should be very small) with a Piece of Butter, and fry them without turning them; lay them one upon another and serve them up.

*To make APPLE-FRITTERS.*

Beat six Eggs and mix them with a Pint of Milk, or (if you have it) Cream, to this put four or five Spoonfuls of Flour, a Glas of Brandy, a little Ginger and Salt, and half a grated Nutmeg, then cut your Apples into round Slices, dipping each into the Batter: Fry them in Lard with a brisk Fire.

*A BACON-FRAISE.*

Take middling Bacon cut in thin Rashers, about an Inch in length, then make a Batter as for Pancakes, of Milk, Eggs, and Flour; let the Eggs be very well beat, then put Lard or very good Beef-Dripping into the Pan, and when 'tis very hot pour in your Mixture, and cover it over with a Dish, throwing in now and then a little Fat upon the Fraise, and when you think that the lower Part is enough, turn it carefully that it don't break where the Bacon is, (for these are not to be tosd) and in a little Time they'll be ready for the Table.

*To make a PLUM-CAKE.*

Put Nutmegs, Cloves, and Mace finely beaten, of each half an Ounce, to five Pounds of Flour and a little Salt; mix these very well together, then boil a Quart of Milk and cut into it three Pounds of fresh Butter, and let it stand till all be melted; then while it is Blood-warm, mix a Quart of Ale-Yeast with it, a Pint of Sack, and twenty Eggs well beat, with only ten of the Whites, then mix your Flour with six Pounds of Currants, and make a Hole in the Middle large enough to receive all the other Ingredients; then mix the whole well together with your Hands, when so done cover it

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up (being still warm) and set it before the Fire for about half an Hour, after which put it within your Hoop: A hot Oven will bake it in two Hours; you may put Sweet-Meats in it, and ice it over when cold, and paper it up.

*To make a large PLUM-CAKE.*

Rub in two Pounds of Butter to a Quarter of Peck of fine Flour, to which put three Pounds of Currants well clean'd from Filth, twelve Eggs, a Quarter of an Ounce of Mace, with a few Cloves and Cinnamon, two Pounds of Sugar, a Pint of Milk warm'd, and a Pint of good Ale-Yeast, mix the whole well together. If you please you may mix candied Orange-peel, Lemon and Citron, cut sufficiently small, with the above Ingredients.

*To make a PLUM-CAKE.*

Put a little Ale-Yeast and a Pint of Milk into three Pounds of Flour, to this add a Pound of Sugar, a Pound of Butter, and a little Spice, and make the whole into Dough, and after that work in as many Plums as you please.

*A SEED-CAKE.*

Rub well two Pounds of Butter into three Pounds of fine Flour, add to it the Yolks of eight Eggs, the Whites only of four, a little Milk, and about five Spoonfuls of Yeast; work it up well together with your Fingers and set it before the Fire to raise it, then add twelve Ounces of Caraway-Comfits to it, and put it into your Hoop, being first well butter'd, and send it to the Oven. A brisk Oven will bake it in an Hour and a half.

*Another Way.*

Sift a Pound of fine Sugar, and work it with your Hands into a Pound of fresh Butter for the space of half an Hour, then put to it a Pound of Flour and eight Eggs,

Eggs, mix the whole well together, with a Pennyworth of Caraway-Seeds.

*To make SHREWSBURY-CAKES.*

Mix a Pound of Lump-Sugar powder'd, with Cinnamon and Spice well beaten and sifted, into three Pounds of Flour, wet it with three Eggs, and as much melted Butter as will be sufficient to make it into a Paste, mold it well, roll it out, and cut it to any Shape: And before it goes into the Oven prick it pretty well all over.

*To make PORTUGAL-CAKES.*

Take a Pound of fine Flour, a handful of clean well dry'd Currants; break a Pound of fresh Butter, and rub it well into the Flour, a Pound of fine Loaf-Sugar beaten and sifted, five Eggs and a grated Nutmeg, or beaten Mace, put the whole into a broad Pan, and beat it up well with your Hands till it looks curdling, that it may be very light. Butter your little Pans, and just as they are going into the Oven fill them a little more than half full, and sprinkle some fine Sugar over them, bake them in a slack Oven: A little more than a Quarter of an Hour will bake them. These kept dry will keep good a great while.

*To make GINGER-BREAD.*

Take Cloves, Mace, and Nutmegs finely beaten, of each the third Part of an Ounce, Caraway and Coriander-Seed half an Ounce of each, two Eggs beaten, an Ounce of Ginger beaten and sifted, half a Pound of brown Sugar, and a Pound and a half of Treacle, and two Pounds of melted Butter; mix these together with a sufficient Quantity of Flour, to knead it into a stiff Paste; then roll it out to the Thickness you chuse, and bake it on Tin Plates. 'Twill not take much Time in baking.

*Another Way.*

To the Rind of a Lemon dry'd, and grated to a fine Powder, put half a Pound of Sugar, an Ounce and an half



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half of powder'd Ginger, mix these with three Pounds of Flour, wet it to the Consistence of a stiff Paste, knead it well and reduce it into the Shape you like best; if you put Sweet-Meats to it 'twill make it very rich. Butter the Paper you bake it on, and let it be baked hard.

*To make GINGER-BREAD-CAKES.*

Rub a Pound of Butter, and a Pound of Sugar very fine, into three Pounds of Flour, with two Ounces of powder'd Ginger, and a grated Nutmeg; then mix with them a Pound of Treacle, and a Quarter of a Pint of Cream made warm together, and when you have made this into stiff Bread, roll it out and form it into thin Cakes, and bake them in a slack Oven.

*To MAKE CHEESE-CAKES.*

Put three Quarters of a Pound of fresh Butter to the Curd of a Gallon of Milk, two grated Biscuits, two Ounces of blanch'd Almonds pounded with a little Sack and Orange-Flower-Water, half a Pound of Currants, and seven Eggs, Sugar and Spice; beat the whole up with a little Cream till 'tis very light, and fill your Paste with it.

*Another Way.*

Turn with Runnet a Gallon of Milk to Curds, and when 'tis gather'd, pass it thro' a Sieve, and press out the Whey; then beat the Curd with a Pound of sweet Butter and twelve Eggs, the Whites only of six, season it with Nutmeg, Cinnamon, Cloves and Mace, some Ginger, a little Salt and Rose-Water, with Currants at pleasure, and Sugar to your Palate; then grind a Musk-Plum or two and stir into it, and 'tis ready for the Oven.

*To MAKE WAFERS.*

Take half a Pound of Flour, half a Pound of sifted Loaf-Sugar, beat up the Yolks of three Eggs, a very little

little Salt and fair Water; beat the whole together as for Pancake-Batter, and 'tis fit for Use.

*To MAKE MACAROONS.*

Blanch new Almonds in warm Water, beat them in a Mortar with a Spoonful of new Cream, the White of an Egg, a little Rose-Water and Ale-Yeast, and mould them up with sifted Sugar, and cut them into oval Forms; lay them upon Wafers, and bake them on a Pie-Plate in a hot Oven; when they rise high take them out, and when they are cold box them up.

*Another Way.*

After you have beaten two Pounds of Almonds very fine, with some Rose-Water (to keep them from oiling) put two Pounds of sifted Sugar to them, with the Whites of eight Eggs, and beat the whole well together; then dress them upon Wafers, and bake them as above.

*To MAKE CUSTARDS.*

Boil three Pints of Cream with a little whole Mace, Nutmeg and Cinnamon; when it has boil'd a little take it off the Fire, and put to it the Yolks of fifteen Eggs, with the Whites only of six well beaten; then put to them two Spoonfuls of Rose-Water, and ten Ounces of good Sugar, and mix the whole well together while the Cream is scalding hot; then strain it, and 'tis fit for your Crust, which should be harden'd first in the Oven before you fill it.

If you make your *Custards* with Milk, only allow sixteen Eggs to two Quarts, leaving out five Whites.

*Another Way.*

Boil a Quart of Cream, or new Milk, with a Stick of Cinnamon, four Leaves of Laurel, and some Mace; beat twelve Eggs well together, and mix them with Sugar and Sack, till there rises a white Scum, which take off, mix the whole together, and pour it into your Coffins.

*Another*

*Another Way.*

Boil a Quart of Cream, with a Blade of Mace, or bruised Cinnamon, a little sliced Nutmeg; then strain it, and put to it half a Pound of fine Sugar, a little Rose-Water and some Sack; then beat eight Eggs, leave out half the Whites, and stir the whole together.

'Twill be necessary to dry the Crust pretty well before you pour your *Custard* in.

*To MAKE a TANSY.*

Mix eighteen Eggs, the Whites only of eight, beaten well, with a Quart of Cream and a Pint of Milk, a Pint of the Juice of *Tansy*, a Quarter of a Pound of *Naples* Biscuit, some Nutmeg, Mace, and Orange-Flower-Water; stir all well together, and simmer it over the Fire.

*WATER-TANSY.*

Beat the Yolks of twelve Eggs, and the Whites of eight very well; then put to it a Penny-Loaf grated, a Quarter of a Pound of melted Butter, and a Quarter of a Pint of Spinage-Juice, and sweeten it to your Taste.

*To MAKE GOOSEBERRY FOOL.*

Scald your *Gooseberries* very tender, strain and bruise them very small, and pass them thro' a Sieve, sweeten it to your Taste and let it cool; then to a Quart of *Gooseberries* pour three Pints of Milk, or Cream, and five or six Eggs beaten; mix all well together and set it on the Fire, keeping it pretty constantly stirring till you find it thick enough; serve it in China Basons with grated Nutmeg.

*To MAKE RASPBERRY or STRAWBERRY-FOOL.*

Squeeze out the Juice of a Pint of *Raspberries*, and put to it five Ounces of fine Sugar, with some Orange-Flower-Water; then just boil up a Pint of Cream, and after that put in your Juice, &c. give it a little stir round, and pour it into Basons to be eat cold.

*To*

*To MAKE a curious WHITE-POT.*

Blanch half a Pound of Sweet-Almonds, bruise them into a fine Paste; work this into two Quarts of Milk, and let them boil together, and add two Spoonfuls of the Flour of Rice; when these have well boil'd, strain off the Liquor into two Quarts of new Milk, and sweeten it to your Liking; add a little Saffron strain'd into a Quarter of a Pint of White-Wine, then beat up a dozen Yolks of Eggs, stirring the whole well together, and bake it.

*RICE CUSTARD.*

Boil a Quart of Cream with a Blade of Mace; then put in well-boil'd Rice, beat this with your Cream, then put them on the Fire, stirring it well till it boils, and when 'tis enough take it off and sweeten it to your Taste, and put in a little Rose-Water; then when it is cold, 'tis ready to be served.

*To MAKE an ALMOND SYLLABUE.*

Take two Quarts of new Milk, four Ounces of powder'd Sweet-Almonds, with a little Rose-Water, an Ounce of Lime-Juice, a Quarter of a Pint of Strawberry-Juice, a Pint of Sack, and a Pound of Sugar. Beat and stir the whole well together, and when 'tis well froth'd, you'll have it of an agreeable Colour.

*To MAKE a WHIPT-SYLLABUE.*

To a Pint of Cream put six Spoonfuls of Canary, the Whites of two Eggs, and three Ounces of fine Sugar; beat it to a Froth with Birch-Twigs. Scum it, and put it into your Syllabue Glasses.

*Another Way.*

To a Quart of middling Cream put a Pint of Sack, the Juice of two Lemons, and sweeten it to your Palate; put it into a broad earthen Pan, and whip it  
up

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up with a Wisk; then, after having sweeten'd some Claret or Sack, and put about seven Spoonfuls of it into the Glasses, gently lay on the Froth.

*To MAKE LIGHT WIGS or BUNS.*

To a Pound of Flour well dry'd by the Fire, put a Pint of Milk made warm, mix them together and cover it with a Cloth, and lay it before the Fire for half an Hour; then work well into the Paste half a Pound of Butter, the same Quantity of Sugar, and roll it out with your Hands in the Shape of a Roller, cut them into Pieces, and make them into *Buns*; put them in a quick Oven, and they will rise very well.

*Another Way to make FINE BUNS.*

Dry three Pounds of Flour before the Fire, and put to it two Pounds and an half of Butter, a Pound of Sugar, ten Ounces of Caraway-Comfits; let the Butter be melted in warm Water, with six Spoonfuls of Rose-Water, and a Pint of Ale-Yeast; knead all these well together, make them into Buns and set them in the Oven.

*APPLES STEW'D.*

Boil a Quart of Water and a Pound of good moist Sugar together, taking off the Skum as it rises: To this Syrup put in eight large Pippins par'd and quarter'd; boil the whole till the Apples are clear and tender, then put in a little Lemon-Juice and Lemon-peel cut in Shreads, add to this a small Glas of White-Wine, after which give them one boil up, and serve them cold in a *China* Dish.

*APPLES for a PUFF-PASTE.*

Pare a sufficient Quantity of Apples, and when you have quarter'd and cored 'em, put 'em in Spring-Water, just enough to cover 'em, then put in a little Cinnamon, Mace, and a few Cloves; stew them quick and they'll



they'll puff; then after you have drain'd 'em well, bruise 'em fine, and to every twelve Pippins put two Spoonfuls of Rose-Water, and a little Lemon-peel finely shred; then sweeten it with fine Sugar, and let it cool before you use it.

N. B. When Apples are old, 'tis necessary to add a little Lemon-Juice, as well as in Apple-Tarts 'of all Sorts.

#### PIPPIN-TARTS.

Pare thin two small Oranges, and boil them in Water till they are tender, then shred them small. Pare, core and quarter twenty Pippins, boil them in as much Water as will just cover them, then put in half a Pound of Sugar, and the Orange-peel well shred with the Juice of the Oranges; boil all together till it grows pretty thick, then set it by to cool, and prepare Paste in your Dish, or Pattypans, and fill them; put 'em into the Oven without covering the Top with Paste, and set them by to be eaten cold.

#### APPLE-PYE.

Scald a Dozen Apples, skin and core them, then put twelve Eggs to the Pap of them, leaving out six Whites; beat these well together, then grate a Penny-Loaf, some Nutmeg, a Quarter of a Pound of melted Butter, and Sugar to your Taste: When these are well mixed together, put it into a butter'd Dish, and bake it in a slow Oven.

#### PUFFS of ORANGES or LEMONS.

Pare the Rinds off, rub them well with Salt, and let them lie twenty-four Hours in Water, then boil them in salt Water, and after that boil them in three Changes of fresh Water; when they are cold, cut them into very thin Slices, put a little Sugar over the bottom of the Puff, then lay in your Slices, with a little Sugar, and between each Slice you may put Slices of Pippins.

*To PRESERVE FRUIT for TARTS*  
*all the YEAR.*

Gooseberries must be fully grown, but not ripe; get them that are pick'd in dry Weather, take off their Tops and Stalks, and put them into open-mouth'd Quart Bottles; gently cork them with new Velvet Corks, and put them into the Oven after the Bread is drawn, and let them stand till they have shrunk about a Quarter part; when they are enough, take them out, and at the same Time beat the Corks in tight, and cut their Tops off even with the Bottles; then either rosin or pitch them down, and set them by in a dry Place, and if they're well cork'd they'll keep the Year round.

Currants may be preserved the same way, only take Notice that they must be gather'd when they are full ripe, and taken from their Stalks; and the like of Cherries, remembering that they must be gather'd in dry Weather, or they'll grow mouldy and be good for nothing.

Those that have not the Conveniency of an Oven may put the Bottles into a Pot of Water on the Fire; let the Water come up to the Necks, but do not let it touch the Corks; let 'em coddle till they turn white, or shrink about a fourth Part, then cork them up in the Manner before directed.

There is another Way of preserving Fruits for Tarts in the Winter, which is by half preserving them with Sugar; half a Pound of Sugar to every Pound of Fruit.

You may keep Damsons or Bullace in the same Manner as Gooseberries and Currants.

*N. B.* Tarts of every Sort are made only of the Fruits, and a sufficient Quantity of the Sugar laid on the Top.

*To make JAM of RASPBERRIES.*

Bruise a Quart of *Raspberries* and a Pint of Currants, with a Pound and an half of Sugar, well together in a Pan, boil it over a Charcoal Fire, and when enough put it into Pots, and cover them with Paper.

*JELLY of CURRANTS.*

Gather the finest ripe *Currants* you can get, press them and pass the Juice thro' a Linen Cloth, and to every Pint of Juice put a Pound of fine Sugar, and boil them in a glaz'd Pipkin, taking off the Scum as it rises, and when the Liquor looks quite clear, put it into your Jelly Glasses; and when 'tis cool, tie Papers over them. You may order Raspberries in the same Manner.

*JELLY of APPLES.*

Pare, cut, and core twenty Golden Pippins, put them into a Pint and a half of Spring-Water, and boil them till they are tender, put them into a Cullander that the Liquor may run from them: To a Pint of Liquor take a Pound of fine Sugar; wet the Sugar and boil it, grate therein a little Orange or Lemon-peel, then put in your Liquor, and boil it till it becomes a Jelly; you may put a little Orange-Flower-Water to it; pour your Jelly into Glasses, and when 'tis cold paper it up, and keep it dry.

*To make HART'S-HORN JELLY.*

To a Pound of *Hart's-Horn* put two Ounces of Ivory Shavings and six Quarts of Spring-Water, and boil it to three Quarts, which will require five or six Hours, then put to it a Pint of Lemon Juice, the Whites of seven Eggs well beaten, three Quarters of a Pound of double-refin'd Sugar, and a Bit of Allum.

*To make SAGO.*

Pick your *Sago* clean; to every Ounce put half a Pint of Water, boil it half an Hour, taking the Scum clean off, then put in a little Cinnamon, fine Sugar, and Lemon to your Taste.

## QUINCE MARMALADE.

Pare, core, and quarter your Quinces, and lay them in Pump-Water for half an Hour, then weigh your Quinces against Sugar, allow Weight for Weight; put your Sugar in a Pan with two or three Spoonfuls of Water that it may melt, then put in your Quinces and keep them stirring over a gentle Fire till they are become of a brownish Colour; when enough, put it into Glasses, or Gallipots, and when 'tis cold, cover it with Paper: If you dip the Inside Paper in Brandy, 'twill prevent their growing mouldy.

If you want to have it look red, take Sloes with a little Water in a Pipkin, and boil them up; the Liquor will give your *Marmalade* a fine red Colour.

*Another Way.*

To two Pounds of Quinces put three Quarters of a Pound of Sugar, and a Pint of Spring-Water; boil them till the Quinces are tender, then take them out of the Liquor and bruise them, and put them in again; boil them three Quarters of an Hour, and put it into your Gallipots.

*To PRESERVE DAMSONS, BULLACE, or BLACK-PLUMS.*

Put to them their Weight in Sugar, with as much Water as will cover them: Cover them up close; after they have boil'd a little, turn them that they may not spot; then boil them gently, and as soon as they are tender, take them from the Syrup, and boil the Syrup 'till 'tis thick, then put your Plums and Syrup together into your Gallipots or Glasses.

TERMS

*Terms of ART used in CARVING.*

**B**ARBEL, to tusk.  
Bittern, to disjoint.

Brawn, to leach.

Bream, to splay.

Bustard, to cut up.

Brew, to untach.

Capon, to fauce.

Cherwin, to fin.

Chicken, to frush.

Coney, to unlace.

Crab, to tame.

Crane, to display.

Carlew, to untach.

Deer, to break.

Ed, to tranfon.

Egg, to tire.

Flounder, to fauce.

Goose, to rear.

Haddock, to side.

Hen, to spoil.

Hern, to dismember.

Lamprey, to string.

Lobster, to barb.

Mallard, to unbrace.

Partridge, to wing.

Pasty, to border.

Peacock, to disfigure.

Pheasant, to allay.

Pigeon, to thigh.

Pike, to splat.

Plover, to mince.

Quail, to wing.

Salmon, to chine.

Small Birds, to thigh.

Sturgeon, to tranch.

Swan, to lift.

Tench, to fauce.

Trout, to culpon.

Turkey, to cut up.

Wookceck, to thigh.

*Instructions for CARVING according to  
ART.*

*To UNJOINT a BITTERN.*

Take off both the Legs, and lace it down the Breast on both Sides with your Knife, and open the Breast Pinion, but take it not off; then raise up the Merry-Thought between the Breast-Bone and the Top of it; then raise up the Brawn, and turn it outwards both Sides, but do not break it, nor cut it off; then cut off the Wing-Pinions at the Joint next the Body, and stick in each Side the Pinion in the Place you turn'd the Brawn out, but cut off the sharp End of the Pinion,



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and take the middle Piece, and that will just fit in the Place. You may cut up a Capon or Pheasant the same way. The Sauce is to be nothing but Salt.

*To CUT UP a BUSTARD.*

Raise up the Leg fairly, and open the Joint with the Point of your Knife, but don't take the Leg off; then lace both Sides of the Breast with your Knife, and open the Breast-Pinion, but don't take it off; then raise the Merry-Thought betwixt the Breast-Bone and the Top of it; then raise up the Brawn, and turn it outward on both Sides, but do not break it, nor cut it off; then cut off the Wing-Pinions at the Joint next the Body, and stick each Pinion in the Place you turn'd the Brawn out, but cut off the sharp End of the Pinion, and take the middle Piece, and that will just fit in the Place. You may cut up a Turkey, Capon, or Pheasant the same way.

*To SAUCE a CAPON.*

Lift up the right Leg, carve as above, and lay it in the Dish; serve your Chickens in the same Manner, and sauce them with green Sauce, or Verjuice.

*To UNLACE a CONEY.*

Turn the Back downwards, and cut the Flaps or Apron from the Belly or Kidney; then put your Knife in between the Kidnies, and loosen the Flesh from the Bone on each Side; then turn the Belly downward, and cut the Back across between the Wings, drawing your Knife down on each Side the Back-Bone, dividing the Legs and Sides from the Back: Pull not the Leg too hard when you open the Side from the Bone, but with your Hand and Knife neatly lay open both Sides from the Scut to the Shoulder; then lay the Legs close together.

*To DISPLAY a CRANE.*

Unfold his Legs, then cut off his Wings by the joints; after this take up his Legs and Wings, and lince them with Vinegar, Salt, Mustard, and powder'd Ginger.

*To UNBRACE a DUCK or MALLARD.*

Raise up the Pinions and Legs, but don't take them off; then raise the Merry-Thought from the Breast, and lace the Breast on each Side, wriggling your Knife to and fro, that the Furrows may lie in and out.

*To REAR a GOOSE.*

Take both the Legs fairly off like Shoulders of Lamb; then cut off the Belly-Piece close round to the End of the Breast; then lace both Sides the Breast half an Inch from the sharp Bone; then take off the Pinions on each Side, and the Flesh you first laced with your Knife raise up clean from the Bone, and take it off with the Pinions from the Body, then cut up the Merry-Thought; after that cut from the Breast-Bone another Slice of Flesh quite thro'; then turn up the Carcass, and cut asunder the Back-Bone above the Loin-Bones; then take the Rump-End of the Back-Bone, and lay it in a Dish with the Skin-Side upwards; lay at the fore-end the Merry-Thought, with the Skin-Side upwards, and before that the Apron of the Goose; then lay the Pinions on each Side contrary, set the Legs on each Side contrary behind them, that the Bone-Ends of the Legs may stand up-crofs in the Middle of the Dish, and the Wing-Pinions may come on the Out-side of them; put the long Slice, which you cut from the Breast-Bone, under the Wing-Pinions on each Side, let the Ends meet under the Leg-Bones, and let the other Ends lie cut in the Dish betwixt the Legs and the Pinions; then pour in your  
Sauce

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Sauce under the Meat ; throw on Salt, and serve it to the Table.

*To DISMEMBER a HERN.*

Raise his Wings and Legs as a Bittern.

*To WING a PARTRIDGE.*

Raise his Legs and Wings, sauce him with Wine, powder'd Ginger, and a little Salt.

*To ALLAY a PHEASANT.*

Use this as you do a Partridge, but use no other Sauce but Salt.

*To WING a QUAIL.*

Do this the same way as you do a Partridge.

*To LIFT a SWAN.*

Slit him down the Middle of the Breast, and so clean thro' the Back, from the Neck to the Rump; then part it in Halves, but do not break or tear the Flesh; then lay both Halves in a Charger with the slit Sides downwards; throw Salt on it, and set it again on the Table; let the Sauce be Chaldron, and serve it in Saucers.

*To BREAK a TEAL.*

Do this the same way as you do a Pheasant.

*To THIGH a WOODCOCK.*

Raise the Legs and Wings as you do a Bittern, and lay the Head open for the Brains. In the same Manner you must thigh a Curlew, Plover or Snipe, excepting that you are to have no other Sauce but Salt.

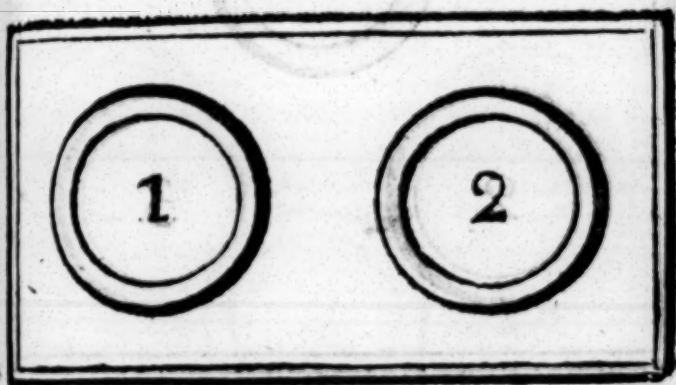
*To CUT UP a TURKEY. See BUSTARD.*

*How*

How DISHES are to be PLACED on  
the TABLE.

I.

*First COURSE of two DISHES.*



1. Boil'd Beef, Pork, or Mutton, &c.
2. Pudding of any kind.

SECOND COURSE.

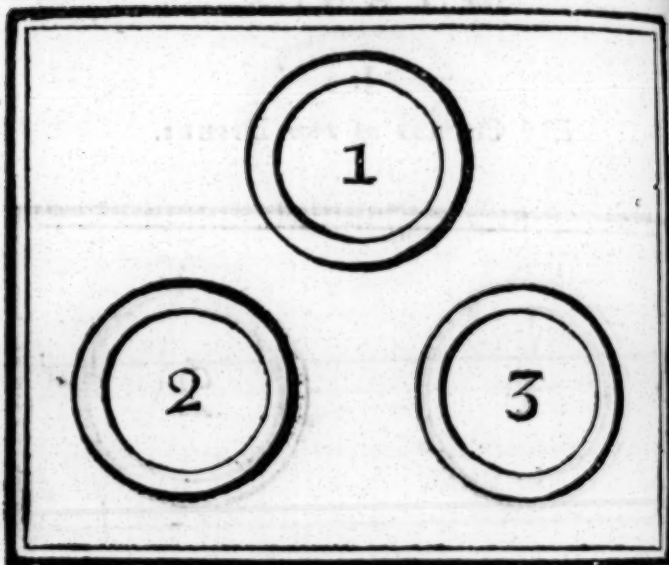
1. Roasted Fowls, &c.
2. Tarts, &c.

You may vary the Kinds according to the Season,  
as in the preceding Bill of Fare.

I. First

II.

*First Course of three DISHES.*



1. Fish or Soup.
2. *Scotch* Collops.
3. Pudding.

*Or,*

1. Boil'd Leg of Pork, &c.
2. Pease-Pudding.
3. Greens and Roots.

*Second Course of three DISHES.*

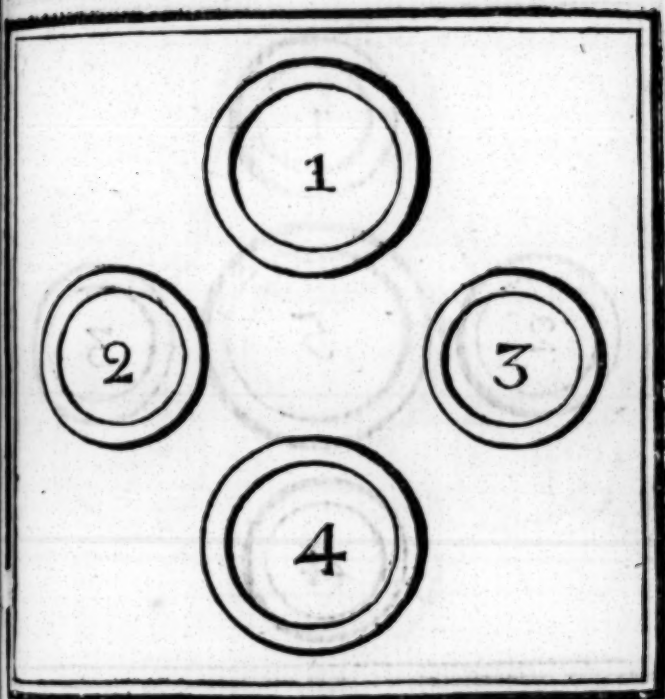
1. Roast Turkey, or other Fowls.
2. Tarts, Cheese-cakes, &c.
3. Fruit, &c. Pease, or Asparagus.

III. *First*



III.

*First Course of four DISHES.*



1. Soup remov'd, with Fish, or any boil'd Dish.
2. Chickens boil'd with Greens, &c.
3. Pigeon-Pye, &c.
4. Boil'd Rabbits and Onions.

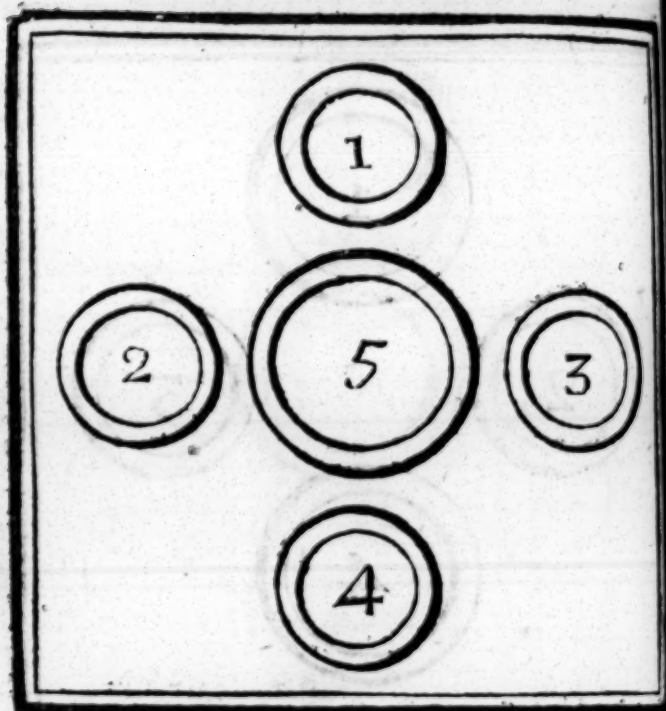
SECOND COURSE.

1. Roasted Pheasants, &c.
2. Tarts and Custards, &c.
3. Fry'd Soles, &c.
4. Cray-fish, &c.

IV. *First*

IV.

*First Course of five Dishes.*



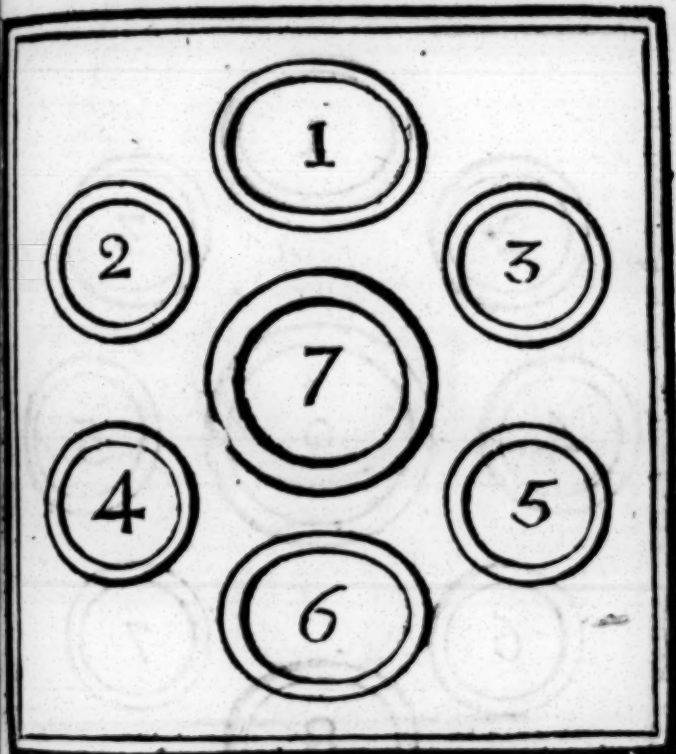
1. Soup, and a Remove of Ham and Chickens.
2. Fricassee of Rabbits.
3. Bread-Pudding.
4. Beans and Bacon.
5. Sir-Loin of Beef, or Chine of Mutton or Veal, &c.

SECOND COURSE.

1. Partridges, roasted Capons, &c.
2. Pease, or Veal Sweet-Breads.
3. Snipes, &c.
4. Pear-Pye, &c.
5. Lobsters.

V.

First Course of seven DISHES.



- |   |   |
|---|---|
| <p>1. Gravy Soup. Remove,<br/>Chickens and Bacon.</p> <p>2. Scotch Collups, &amp;c.</p> <p>3. Giblet-Pie.</p> <p>4. Boil'd Pudding.</p> | <p>5. Roasted Pig.</p> <p>6. Tongue and Udder.</p> <p>7. Venison Pasty, &amp;c.<br/>Roast Beef, &amp;c.</p> |
|---|---|

SECOND COURSE.

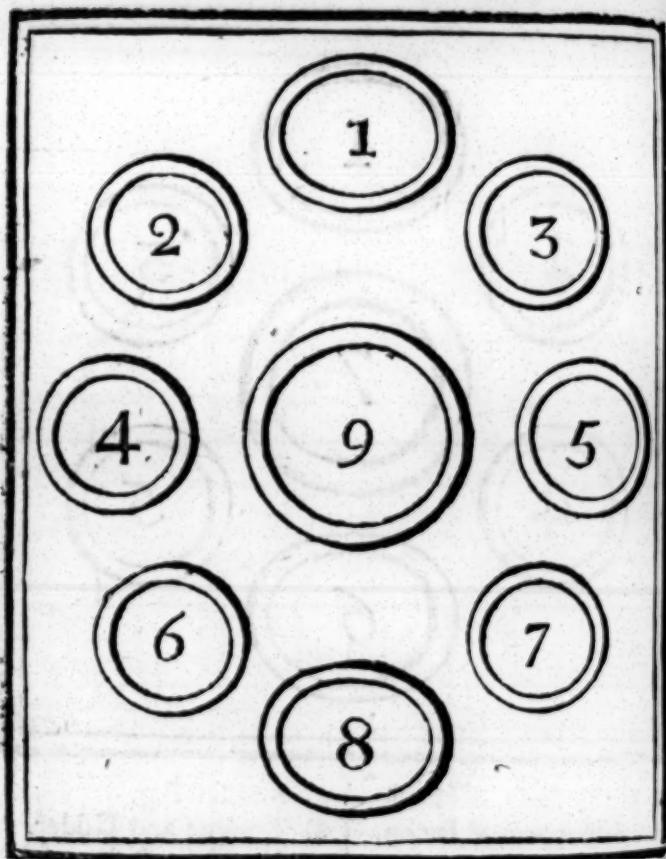
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| <p>1. Partridges, &amp;c.</p> <p>2. Veal Sweet-breads, &amp;c.</p> <p>3. Marrow-Puddings, &amp;c.</p> <p>4. Young Pease, if in Sea-<br/>son.</p> | <p>5. Roasted Pigeons, &amp;c.</p> <p>6. Rabbits, &amp;c.</p> <p>7. Pastry, Sweet-Meats,<br/>&amp;c.</p> |
|--|--|

Z

VI. First

VI.

*First Course of nine Dishes.*



1. Soup. Remove, Stew'd Carp, Veal Ragou'd.
2. Marrow-Pudding.
3. Beans and Bacon.
4. Pig.
5. Tongues and Udder, and Collyflowers.
6. Chine of Mutton.
7. Stew'd Eels.
8. Chickens and Herbs.
9. Roast-Beef.

SECOND

SECOND COURSE.

1. Partridges, Quails, &c.
2. Lamb-Stones, &c.
3. Fry'd Soles, &c.
4. Artichokes, &c.
5. Green Pease, &c.
6. Sturgeon, &c.
7. Potted-Pigeons, Collar'd Eels, &c.
8. Almond Cheese-Cakes, Custards, &c.
9. Lobsters.

SIDE-BOARD *Regalia*

May be disposed of according to the foregoing Methods; they may consist of Potted-Pigeons, Eels collar'd, Oysters pickled, Potted-Beef, Hung-Beef, Neats-Tongues, Ham in Slices, Salmigundy, Pickled-Salmon, split Prawns, Fruits of all Sorts, with Bread, Butter and Cheese, Sallads, Melons, &c.

PICKLES.

To PICKLE WALNUTS.

Take two hundred *Walnuts*, and put them into a large Quantity of Water, set them over the Fire, and let them heat slowly till they are near boiling; then put in fresh, and do so till they are pretty tender, and put them in a Pan till cold.

To make the Pickle, take a Pint of Mustard, and a Quarter of a Pound of Ginger, half cut, and the rest bruised, an Ounce of whole Pepper, with five or six Cloves of Garlick; put the Nuts into a Pot, and between every Row strew in Spice; then boil your Vinegar, and almost a Pint of Salt, and when it is cold put in Mustard and Garlick, and as much Vinegar as will cover them.



*Another Way.*

Take *Walnuts* about *Midsummer*, when a Pin will pass thro' them, and put them in a deep Pot, and cover them over with ordinary Vinegar; change them into fresh Vinegar once a Fortnight for six Weeks; then take two Gallons of the best Vinegar, and put into it Coriander-Seeds, Caraway-Seeds, Dill-Seeds, of each an Ounce grossly bruised, three Ounces of sliced Ginger, one Ounce of whole Mace, two Ounces of bruised Nutmegs, two Ounces of bruised Pepper, boil them all over the Fire, and have your Nuts ready in a Pot, and pour the Liquor boiling hot over them about nine times.

*Another Way.*

Let your *Walnuts* lie nine Days in Salt and Water, boil your Vinegar twice, and put them in the third time; boil them in the Vinegar with the Spice. The Spice made use of is Long-Pepper, Ginger, Cloves, and Mace.

*Another Way.*

Take *Walnuts* about *Midsummer*, when a Pin will pass thro' them, and put them in a deep Pot, and cover them over with ordinary Vinegar; change them into fresh Vinegar once a Fortnight for four Times; then take six Quarts of the best Vinegar, and put into it an Ounce of Dill-Seeds grossly bruised, sliced Ginger three Ounces, one Ounce of whole Mace, two Ounces of Nutmegs quarter'd, whole Pepper two Ounces, boil them all together over the Fire; then put your Nuts into a Crock, and pour your Pickle boiling hot over them, cover them up close, till cold, to keep in the Steam; then have Gallipots ready, and place your Nuts in them till your Pots are full; put in the Middle of each Pot a large Clove of Garlic stuck full of Cloves, and strew over the Tops of the Pots Mustard-Seed finely beaten, a Spoonful or more according to the Bigness of the Pot; then put the

the Spice on, and lay Vine-Leaves, and pour on the Liquor, and lay a Slate on the Top to keep them under the Liquor. Take care you do not touch them with your Fingers, lest they turn black, but take them out with a wooden Spoon; put a Handful of Salt in with the Spice, when you first boil your Pickle. You must likewise remember to keep them under the Pickle they are first steep'd in, or they will lose their Colour. Tie down the Pots with Leather. A Spoonful of this Liquor will relish Sauce for Fish, Fowl, or Fricassee.

*Another Way.*

In July gather the largest *Walnuts*, and let them lie nine Days in Water, shifting them every third Day; let the Salt and Water be strong enough to bear an Egg; then put two Pots of Water on the Fire, when the Water is hot put in your *Walnuts*; shift them out of one Pot into another, for the more clean Water they have the better; when some of them begin to rise in the Water, they are enough; then pour them into a Cullander, and with a woollen Cloth wipe them clean, and put them in the Jar you keep them in; then boil as much Vinegar as will cover them, with beaten Pepper, Cloves, Mace and Nutmeg just bruised, and put some Cloves of Garlick into the Pot to them, and whole Spice, and *Jamaica* Pepper, and when they are cold, put to every half Hundred of Nuts three Spoonfuls of Mustard-Seed. Tie a Bladder over them and Leather.

*To PICKLE CUCUMBERS.*

Gather them dry, about as big as your little Finger, and break not the Prickles; cover them with boiling hot Water made with Salt to bear an Egg; let them lie in it twenty-four Hours; then rinse them out, let them drain dry, and cover them with boiling hot White-Wine-Vinegar, let them lie three Days, put the Vinegar on a Fire, and when it is a little hot, put

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in the *Cucumbers*; they must swim in Vinegar, and turn them often; they must not boil; this greens them: Then put all out in a Pot; to one Hundred put an Ounce of whole Pepper, Mace, Dill, Fennel-Seed, and two Nutmegs; mix it, that it may not lie in one Place, stop it till cold, and keep them under Pickle in a cool dry Place.

### *Another Way.*

Gather the smallest *Cucumbers* you can find, tho' a *Cucumber* of two Inches long will do very well. These must be put in Salt and Water, to be shifted every Day till they change to a yellow Colour: Wipe them dry, and prepare Pickle of Vinegar, a Piece of Allum as big as a Walnut to a Gallon, or in Proportion, Ginger sliced, Mace and whole Pepper, a few Bay-Leaves, and some Dill-Seed, which will do better than the Herb itself. Tie the Seeds in a Piece of Muslin, that when the Pickle, by boiling, is strong enough of the Dill, you may take it out. This Pickle, when it is of a right Flavour, must be poured boiling hot upon the *Cucumbers*, which must be laid in a Stone-jar proper for them, and then covered with a coarse Linen-Cloth folded in several Doubles, and let them stand near the Fire: Boil the Pickle every Day, pouring it hot upon the *Cucumbers*, covering them as before, till they become of the green Colour you desire. When they are quite cold, stop them up close with a leathered Cork. It is to be understood, that Allum and boiling Vinegar will strike a Colour to any unripe Fruit.

### *To PICKLE CUCUMBERS in SLICES.*

Take your *Cucumbers* at the full Bigness, but not yellow, and slice them half an Inch thick, slice an Onion or two with them, and strew a pretty deal of Salt on them, let them stand to drain all Night, then pour the Liquor clear from them, dry them in a coarse Cloth, and boil as much Vinegar as will cover them,  
with

with whole Pepper, Mace, and a quarter'd Nutmeg; pour it scalding hot on your *Cucumbers*, keeping them very close stopt; in two or three Days heat your Liquor again, and pour over them, so do two or three times more, then tie them up with Leather.

*To MANGO CUCUMBERS.*

Take large *Cucumbers* as green as possible, scoop out the Seeds, and save the Slice which you cut from the Side, to match each *Cucumber* again; then take two Cloves of Garlick, or Shalot, and put into each of the *Cucumbers*, with some long Pepper, and some whole Mustard-Seed, a Blade of Mace, a little Ginger, and a few Cloves; then put on the Slices in the Places, and tie them up, and lay them in a glaz'd Pot; then take such a Quantity of White-Vinegar as will cover them more than two Inches, and boil it a very little, and pour it hot over your *Cucumbers*, and cover your Pot close, keeping it near the Fire till next Day, and boil your Pickle afresh, pouring it on hot as before, and closing your Pot presently; let it stand till the Day following, and boil your Pickle a third Time with a little Bit of Allum in it, which will give them a fine green Colour; so keep them close covered for Use.

*Another Way.*

Cut a little Slip out of the Side of the *Cucumber* and take out the Seeds, but as little of the Meat as you can; then put in the Inside Mustard-Seed bruised, a Clove of Garlick, some Slices of Ginger, and some Bits of Horse-Radish; tie the Piece in again, and make a Pickle of Vinegar, Salt, whole Pepper, Cloves, Mace, and boil it, and pour it on the *Mangoes*, and so do for nine Days together; when cold cover them with Leather.

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*The following is an extraordinary Receipt for PICKLING CUCUMBERS to imitate MANGOES.*

Gather large *Cucumbers* of as green a Colour as may be, wash them well in common Water, and then cut off their Tops, or Slices from the Sides, and scoop out all the seedy Part with a small Spoon, taking care not to mismatch the Slices or Tops of the *Cucumbers*, that they may tie up the better, when you come to fill them with Spices, &c. When you have thus prepared enough to fill the Jar or earthen Vessel which you design for them, peel some Garlick or Shalots, which you like best, and put either two Cloves or Shalots into each *Cucumber*, or one middling Clove of Garlick; also into every one put a thin Slice or two of Horse-Radish, a Slice of Ginger, and, according to Custom, a Tea-Spoonful of whole Mustard Seed, but in my Opinion that may be left out. Then putting on the Tops of the *Cucumbers*, or the Slices that were cut out of them, tie them close with strong Thread, and place them in your Jar. Then prepare your Pickle of Vinegar, which we suppose to be about five Quarts, to two Dozen of large *Cucumbers*, to which put about a Pound of Bay-Salt, half an Ounce of whole Pepper, about an Ounce of Ginger sliced, and a large Root of Horse-Radish sliced; boil these in a Brass Sauce pan for about fifteen Minutes, taking off the Scum as it rises, and then pour it upon the *Cucumbers*, and cover the Top of the Vessel with a coarse Linen Cloth four or five times double, and set the Vessel near the Fire to keep warm; the Day following you will find them changed yellow, but in a Day or two they will be much greener than they were at first, if you use the following Method: Pour all your Pickle into a Brass Skillet, and add to it a Piece of Allum as big as a Walnut, and set it over the Fire till it boils; then pour it on your *Cucumbers* as before, and repeat the same every Day, till the *Cucumbers* are of the Greenness you desire. When you have poured on your Pickle for the last Time, the Jar



Jar must be cover'd as before, but remain without Corking till it is quite cold; then stop it close, and set it by in a dry Place. The Corks for the stopping of these Jars should be cover'd with soft Glove-Leather, for the naked Corks will make the Pickles musty.

*To PICKLE CODLINS.*

Gather *Codlins* green and near full grown, blanch them, that is, scald them in soft Water till the Skin will peel off; then prepare your Pickle of Vinegar and Bay-Salt, about a large Spoonful of Salt to a Quart of Vinegar, three or four Cloves of Garlick, a Quarter of an Ounce of Ginger sliced, and as much whole Pepper; boil this in a Brass-Pan with a Piece of Allum as big as a Horse-Bean, for half a Quarter of an Hour, and pour it hot upon your *Codlins*, covering the Mouth of your Jar with a Cloth, and let it stand by the Fire-side; boil the Pickle again the Day following, and apply it as before, and repeat the same till your *Codlins* are as green as you desire, and when they are quite cold cork them close, and set them by in a dry Place. There is one Thing to be observ'd in all these Picklings, which is, that if the Pickles do not come to their fine green Colour presently, by boiling the Pickle often at first; yet by standing three or four Weeks, and then boiling the Pickle afresh, they will come to a good Colour; and then your Pickles will eat the firmer, and keep the longer, when they are not too soon brought to their Colour.

*To PICKLE MELONS.*

Gather them just before they are fit to eat, cut out a long Piece off the Side, and take out all the Seeds; then cover them with a strong Brine of Water and Salt boiling hot, let them lie twenty-four Hours, then set them on a quick Fire, make them boil once up, and then take them out of the Kettle, and when cold bruise  
one

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one whole Head of Garlick, and two Races of Ginger, and mix it with four Spoonfuls of Mustard, half an Ounce of White-Pepper; as much Cloves as Mace, and a Nutmeg sliced; put all this to four of them, put in the Spice in its Place; then put them into a Pot, cover them with the Vinegar, and keep them under it; cover the Pot that no Air may get in.

*To make MELON MANGOES.*

Take small *Melons*, not quite ripe, cut a Slip down the Side, and take out the Inside very clean: Beat Mustard-Seed, and shred Garlick and mix with the Seed, and put in your *Mangoes*: Put the Pieces you cut into their Places again, and tie them up, and put them into your Pot, and boil some Vinegar, (as much as you think will cover them) with whole Pepper, and some Salt, and *Jamaica* Pepper, and pour it scalding hot over your *Mangoes*, and cover them close to keep in the Steam, and so do every Day for nine Days together, and when they are cold cover them with Leather.

*To PICKLE FRENCH BEANS.*

Gather them before they have Strings, then put them in a very strong Brine of Water and Salt for nine Days, then drain them from the Brine, and put boiling hot Vinegar to them, and stop them close twenty-four Hours; do so four or five Days following, and they will turn green; then put to a Peck of Beans half an Ounce of Cloves and Mace, as much Pepper, a Handful of Dill and Fennel, and two or three Bay-Leaves. You may do Broom-Buds and Purslane-Stalks the same Way; only let them lie twenty-four Hours and no longer: If they do not green, you may set them on the Fire in the Pickle, and let them stand close covered, so as to be just warm; for if they boil they are spoiled.

*Another*

*Another Way.*

Pick the small tender Beans from the Stalks, and let them lie fourteen Days in Salt and Water, then wash them clean from the Brine, and put them in a Kettle of Water over a slow Fire, covered over with Vine Leaves; let them stew, and not boil, till they are almost as tender as for eating, then strain them off, and lay them on a coarse Cloth to dry, then put them in your Pots: Boil Alegar, scum it, and pour it over them, covering them close; boil it so three or four Days together, till they be green: Put Spice, as to other Pickles, and when cold, cover it with Leather.

*To PICKLE FRENCH BEANS.*

Take sharp White-Wine Vinegar, and a little Spanish Salt, boil and scum it as the former, and when it is boiling hot, having stringed your Beans, put them in, and after a Boiling or two to make them tender, take them off, and let them cool in the Liquor, and then put them into the Liquor you intend they shall remain in, with a Sprinkling of Whole Pepper, and a few Cloves; cover them over with Bay-Leaves, and lay a Board with a Weight upon it, to keep them down.

*To PICKLE ONIONS.*

Take your small Onions, lay them in Salt and Water a Day, shift them in that time once, then dry them in a Cloth, and take some White-Wine Vinegar, Cloves, Mace, and a little Pepper; boil this Pickle and pour over them, and when it is cold, keep them covered close.

*Another Way.*

Take young white unset Onions, as big as the Top of your Finger; lay them in Water and Salt two Days; shift them once, then drain them in a Cloth; boil the best Vinegar, with Spice according to your Taste, and when 'tis cold, keep them in it covered with a wet Bladder.

*Another*

*Another Way.*

When your *Onions* are dry enough to be laid up in the House, take the smallest of them, such as are about the Bigness of a small Walnut, and of that Sort which we call the *Spanish Onions*, for these are not so strong flavour'd as the *Strasburgh Onions*; take off only the outward dry Coat, and boil them in one Water without shifting, till they begin to grow tender; then take them off the Fire, lay them in a Sieve or Cullander to drain and cool; and when they are quite cold, take off two other Coats or Skins from each, and rub them gently in a Linen Cloth to dry. When this is done, put them into wide-mouth'd Glasses, with about six Bay-Leaves to a Quart, a Quarter of an Ounce of Mace, two large Races of Ginger. All these Ingredients must be interspers'd here and there in the Glasses amongst the *Onions*, and then boil your Vinegar with about two Ounces of Bay-Salt to each Quart, taking off the Scum as it rises, and letting it stand to be cold, pour it into the Glasses, cover them close with wet Bladders and tie them down; they will eat well, and look very white.

*To PICKLE RED CABBAGE.*

Take your close-leav'd red *Cabbage*, and cut it in Quarters, and when your Liquor boils put in your *Cabbage*, and give it a dozen Walms; then make the Pickle of White-Wine-Vinegar and Claret. You may put to it Beet-Root, (boil it first) and Turnips half boil'd; 'tis very good for garnishing Dishes, or to garnish a Sallad.

*Another Way.*

Slice the *Cabbage* thin, and put to it White-Wine-Vinegar and Spice cold.

*To PICKLE MUSHROOMS.*

Wash the Buttons of a Gallon of *Mushrooms* in Water and Salt, take half Water and Milk, put them in-  
to

to it, and let them boil a Turn or two; drain them very dry and put them into a Glass, with a little Salt, half an Ounce of Pepper, Cloves and Mace, a Nutmeg sliced and four Bay-leaves; then fill the Glass with cold White-Wine and White-Wine-Vinegar, the same Quantity of each; keep them under the Pickle, and cover them close with a Bladder, that no Air may get in.

*Another Way.*

Take your *Mushrooms*, peel and scrape the Inside very clean, and put them into Water; but as to the little Buttons, only cut off the Tops of the Stalks, and put them into Water likewise, rubbing them clean with a Cloth. Let there be Water ready boiling upon the Fire, put the *Mushrooms* in, and boil them but a little while, lest they lose their Colour; strain them off, and lay them on a clean Cloth, covering them also with a Cloth till they are cold, and then put them into what you intend to keep them in. Take White-Wine-Vinegar as much as will cover them, a good deal of Salt, Mace, whole Pepper and Nutmeg; stir and boil all together about a Quarter of an Hour, then put it to your *Mushrooms*, covering them close, and letting them stand about a Week; then boil your Pickle over again, and pour it over them boiling-hot; you may put more Salt, or any of your Spices, if you think proper.

*Another Way.*

Put your *Mushrooms* into Water, and wash them clean with a Sponge, throw them into Water as you do them, then put in Water and a little Salt, and when it boils put in your *Mushrooms*; when they boil up scum them clean, and put them into cold Water and a little Salt: Let them stand twenty-four Hours, and put them into White-Wine-Vinegar, and let them stand a Week; then take your Pickle from them, and boil it very well with whole Pepper, Cloves, Mace, and a little All-Spice; when your Pickle is cold, put it to

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your *Mushrooms* in the Glafs or Pot you keep them in; keep them close, and tied down with a Bladder, for the Air will hurt them; if your Pickle mothers, boil it again. You may make your Pickle half Wine, and half White-Wine-Vinegar.

### *Another Way.*

Take only the Buttons, wash them in Milk and Water with a Flannel, put Milk on the Fire, and when it boils put in your *Mushrooms*, let them boil up four or five times, and have in readiness a Brine made with Milk and Salt; take them out of the boiling Liquor. and put them into the Milk Brine, and cover them all Night; then have a Brine with Water and Salt, boil it, let all stand to be cold, put in your Buttons, and wash them in it. When you first boil your *Mushrooms*, you must put to them an Onion and Spice. Then have in readiness a Pickle made with half White-Wine, and half White-Wine-Vinegar, boil in it Ginger, Mace, Nutmegs, and whole white Pepper; when 'tis quite cold, put your *Mushrooms* into the Bottles, and some Bay-Leaves on the Sides, and strew between some of your boil'd Spice; then put in the Liquor, and a little Oil on the Top; cork and rosin the Top; set them cool and dry, and the Bottom upwards.

### *Another Way.*

Scrape the Buttons carefully with a Penknife, and throw them into cold Water as you scrape them, and put them into fresh Water, and set them close cover'd over a quick clear Fire; blow under it to make it boil as fast as possible half a Quarter of an Hour, strain them off, and turn the hollow End down upon a wooden Board as quick as you can, whilst they remain hot, and then sprinkle them over with a little Salt; when they are cold, put them into Bottles or Glasses, with a little Mace and sliced Ginger, and cover them with cold White-Wine-Vinegar. Tie Bladders or Leather over them.

*To PICKLE BARBERRIES.*

Take of White-Wine Vinegar, and fair Water, an equal Quantity, and to every Pint of this Liquor put a Pound of Six-penny Sugar; set it over the Fire, and bruise some of the *Barberries*, and put into it a little Salt, let it boil near half an Hour, then take it off the Fire, and strain it, and when it is pretty cold pour it into a Glas over your *Barberries*; boil a Piece of Flannel in the Liquor and put over them, and cover the Glas with Leather.

*Another Way.*

Take Water, colour it red with some of the worst of your *Barberries*, put Salt to it, and make it strong enough to bear an Egg; then set it over the Fire, and let it boil half an Hour, scum it, and when 'tis cold strain it over your *Barberries*; lay something on them to keep them in the Liquor, and cover the Pot or Glas with Leather.

*Another Way.*

Pickle your *Barberries*, chusing the finest Bunches, in Water and Salt, strong enough to bear an Egg.

*Another Way.*

Make Salt and Water strong enough to bear an Egg, boil it, and cover them; if design'd for Sauce, boil Vinegar, season'd with Spice and a little Allum, enough to cover them.

*Another Way.*

To three Quarts of Water, put one of White-Salt; boil it a little, scum it, and let it stand till cold; gather them when dry, pick out all the bruised ones, then put them in a Glas, and cover them with the Brine, and set them by. Before you use them lay them in Water an Hour.

*To PICKLE QUINCES.*

Boil them in Water, till they are a little soft; then take them up, and put into the Liquor four Quinces; boil them an Hour, then strain off the Liquor, and to three Quarts put in three Quarters of an Ounce of whole Cloves, Mace, and Cinnamon; then put the whole Quinces into a Pot and cover them with the Liquor and Spice, and stop them very close.

*To PICKLE BEET-ROOTS and TURNIPS.*

Boil your *Beet-Roots* in Water and Salt, a Pint of Vinegar, and a little Cochineal; when they are half boild, put in the *Turnips*, being pared, and when they are boiled take them off, and keep them in this Pickle.

*To PICKLE SAMPHIRE.*

Pick your *Samphire* from dead or withered Branches, lay it in a Bell-Metal or Brass-Pot, then put in a Pint of Water, and a Pint of Vinegar, so do till your Pickle is one Inch above your *Samphire*; have a Lid fit for the Pot, and paste it close down, that no Steam may go out; keep it boiling an Hour, take it off, and cover it with old Sacks or any old Cloths, under, over, and all about the Pot: When 'tis cold, put it up in Tubs or Pots, the best by itself; the great Stalks lay uppermost in boiling, it will keep the cooler and better. The Vinegar you use must be the best.

*Another Way.*

Pick your *Samphire*, and lay it in a strong Brine of Water and Salt cold, let it lie twenty-four Hours; then set it on a quick Fire, make it boil once; then take it up quick, and pour it to the *Samphire*, let it stand twenty-four Hours; then set it again on a quick Fire, and make it just boil; then take it off quick, and let it stand till cold, then unstop it, and take it up to drain; lay it into a Pot, and let the Pickle settle, and cover

cover it with the Clear of it; let it stand in a cool dry Place, and if the Pickle mother boil it once a Month; let it stand till cold, and then put the *Sampfire* in.

## W I N E S.

### *To MAKE ELDER WINE.*

Put a Gallon of Water, and two Pounds of Sugar, to a Quart of Syrup of Elder-Berries; take a Crust of Bread, and spread a little Ale-Yeast upon it to work it.

### *Another Way.*

To one hundred and twelve Pounds of *Smyrna* Raisins chop'd put twenty-six Gallons of Water, three Gallons of Sloe-Juice, eighteen Pounds of Sugar; three Gallons of *Elder* Juice all Wine-Measure; the Raisins and Water must be put together in a Tub and stir'd twice a Day, till the Raisins swim at Top, then strain off the Liquor. Mix the Sugar with the *Elder* and Sloe-Juice to preserve them until the Liquor is ready to put all together into a Cask, whose Bung must be kept open till it has done hissing.

### *Another Way.*

Take to every Gallon of Liquor five Pounds of *Malaga* Raisins, pick the great Stalks out, and chop them very small and put them into a Tub with a Tap-hole; boil your Water, and when the violent Heat is off, pour it upon the Raisins; cover it close whilst it is warm, and stir it twice a Day; let it stand eight or ten Days, but stir it not the Day you draw it off. When you have drawn it off put to every Gallon a Pint of *Elder-berry* Juice, fill your Vessel, and keep filling it every Day, till it has done working. You may have a small Sort of Wine, by putting a third Part of the Water upon the Raisins and ordering it as the former. Bake your Berries with Bread, and when it is cold clear off the Juice.

*Another Way.*

Take Spring-Water, and let it boil half an Hour, then measure five Gallons, and let it stand to cool; then have in readiness twenty Pounds of Raisins of the Sun well pick'd and rubb'd in a Cloth, and hack them so as to cut them, but not too small; then put them in the Water being cold, and let them stand nine Days, stirring two or three times a Day; then have ready six Pints of Juice of *Elder-berries* full ripe, which will be infused in boiling Water, or baked three Hours, then strain out the Raisins, and when the *Elder* Liquor is cold, mix that with it, but 'tis best to boil the Juice; boil and scum it, and when cold, mix it with your Raisin Liquor; and three or four Spoonfuls of good Ale-Yeast; stir it well together, then tun it up in a Vessel fit for it; let it stand in a warm Place to work, and in your Cellar five or six Months.

*To MAKE MALAGA RAISIN WINE.*

Take *Malaga Raisins*, pull off the great Stalks, chop them, and then infuse them in Water, putting six Pounds to a Gallon. Let them stand till they have fermented a Week, stirring them once or twice a Day; then strain them off, squeezing them hard thro' Canvas, and put the Liquor into Barrels, not filling them quite full, and stop them close; let it stand in a cool Place till it is fine, and then bottle it off and drink it at your Pleasure: Don't put the Vent-Peg in too close at first. If you make *Elder-Wine*, put a Pint of *Elder Syrup* in a Gallon of the Wine.

*Another Way.*

Take two Gallons of Spring-Water, and let it boil half an Hour, then put into your Stean-Pot two Pounds of Raisins stoned, two Pounds of Sugar, the Rind of two Lemons, the Juice of four Lemons, then pour the boiling Water on the Things in the Stean,



Stean, and let it stand covered four or five Days, strain it out and bottle it up: In fifteen or sixteen Days it will be fit to drink. 'Tis a very cool and pleasant Drink in hot Weather.

*To MAKE BLACKBERRY WINE.*

Take half a Bushel of *Blackberries*, and put five Gallons of boiling Water on them; let them stand forty-eight Hours, then take half a Peck of Sloes, and ten Pounds of Sugar, boil them all together for an Hour, and work it as Elder-Wine:

*To make CURRANT-WINE.*

Pick the *Currants* clean from Stalks and Leaves, and to three Pounds of *Currants* put a Pound of Sugar and a Quart of Water; let it be boil'd and cold again; bruise your Berries well, and mix them in your Water; then put them in a Spigget-Pot, let them stand twenty-four Hours; then stir them together, and let it run thro' a fine Sieve, without any pressing, so put it into a Pot again with your Sugar in it, and let it stand fourteen Days close covered; then draw it clean off, and bottle in the Dregs; put it in a Flannel Bag, and that which drops clear bottle up for your Use.

*Another Way.*

Take four Gallons of *Currants*, not too ripe, and strip them into an Earthen Stean that has a Cover to it, then take two Gallons and a half of Water, and five Pounds and a half of double-refin'd Sugar; boil the Sugar and Water together and scum it, and pour it boiling hot on the *Currants*, and let it stand forty-eight Hours, then strain it through a Flannel-Bag into the Stean again, and let it stand a Fortnight to settle, and bottle it up.

*To make GOOSEBERRY-WINE.*

To every Pound of *Gooseberries*, pick'd and bruis'd, put a Quart of Water, and let it stand two or three Days

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Days, stirring it up every Day. To every Gallon of Wine, when clean'd, put in three Pounds of Sugar, and put it into a sweet Barrel; let it stand six Months, then bottle it; put a Pound of *Malaga* Raisins into every Gallon, when it is put into the Barrel.

### *Another Way.*

Take to every four Pounds of *Gooseberries*, a Pound and a Quarter of Sugar, and a Quart of fair Water; bruise the Berries and steep them 24 Hours in the Water, stirring them often, then press the Liquor from them, and put your Sugar to the Liquor; then put it in a Vessel fit for it, and when it has done working, stop it up, and let it stand a Month, then rack it off into another Vessel, and let it stand five or six Weeks longer; then bottle it off, putting a small Lump of Sugar into every Bottle; cork your Bottles well, and at three Months end it will be fit to drink. In the same manner is Currant and Raspberry Wine made, but Cherry-Wine differs; for the Cherries are not to be bruised, but stoned, and put the Sugar and Water together, and give it a Boil and a Scum, and then put in your Fruit, and let it stew with a gentle Fire a Quarter of an Hour; then let it run thro' a Sieve without pressing, and when 'tis cold put it in a Vessel, and order it as your Gooseberry or Cherry-Wine. The only Cherries for Wine, are the great Beavers, Murrey-Cherries, Morello's, Black, *Flanders*, or the *John Treduskin* Cherries.

### *To make RED GOOSEBERRY-WINE.*

When the *Red Gooseberries* are well coloured, and not over ripe, but grateful to the Taste, gather them in a dry Day; take a Peck of these and slit them a little more than half thro' the middle, putting them into a large glaz'd Earthen Pan, with eight Pounds of fine powder'd Sugar strew'd over them; then boil four Gallons of Cyder, and pour it boiling hot upon the Sugar and *Gooseberries*: This must stand eight or ten Days,

stirring

stirring it once a Day, and then strain it thro' a Flannel in a Press, and put the Liquor into the Vessel with a warm Toast of Wheat Bread, spread on both Sides with Ale Yeast: This must stand two or three Months till it is fine, then bottle it: This is a very strong Wine, and of a bright red Colour.

*To make CHERRY-WINE.*

Take the Cherries and bruise them, and let them stand some Hours, then strain them, and to a Gallon of Juice put two Pounds of Sugar; put it into a Vessel, and your Juice to it, and let it stand six Months: A small Quantity need not stand so long; stir it while it works, and bung it close.

*To make RED-CHERRY-WINE.*

Let your Cherries be very ripe, pick off the Stalks, and bruise your Fruit without breaking the Stones; put them in an open Vessel together, let them stand twenty-four Hours; then press them, and to every Gallon put two Pounds of fine Sugar; then put it up in your Cask, and when it has done working, stop it close; let it stand three or four Months, and bottle it: It will be fit to drink in two Months after.

*To make APRICOT-WINE.*

To every Quart of Water put a Pound and a half of Apricots, that are not over ripe; let them be wiped clean and cut in Pieces; boil these till the Liquor is strong of the Apricots Flavour, then strain the Liquor thro' a Sieve, and put to every Quart four or five Ounces of fine white Sugar; boil it again, and scum it as it rises, and when the Scum rises no more, pour it into an Earthen Pot; the Day following bottle it, putting into every Bottle a Lump of Loaf-Sugar, as big as a Nutmeg. This will presently be fit for drinking: It is a very pleasant Liquor, but will not keep long.

*To*

*To make COWSLIP-WINE.*

To seven Gallons and a half of Water, (Wine Measure) take fifteen Pounds of Sugar; let it boil three Quarters of an Hour, and when it is but warm put in five Pecks of *Cowslips* pick'd from the Stalks; if you grind some of the Flowers, it will look better; then have five or six Lemons pared, squeeze them in, but squeeze some of your Lemons in four or five Spoonfuls of new Yeast, and stir it, let them work one Night in a Stand, stir them in sometimes; then put all into a Runlet, so let it stand stop'd up close for three Weeks, then bottle it.

*To make GINGER-WINE.*

Take twenty Quarts of Water, five Pounds of Sugar, three Ounces of White-Ginger, and a Pennyworth of Liquorish, and boil them well together; when it is cold, put a little new Yeast upon it, but not too much; put it into a Barrel for a Week, or ten Days, and then bottle it, putting a Lump of Sugar into every Bottle: In a Month it will be fit to drink.

*To make RASPBERRY-WINE.*

Take three Pounds of Raisins of the Sun clean'd, wash'd, and ston'd, and put them into two Gallons of Spring-Water, which is first to be boil'd half an Hour; put in the Raisins as soon as it is taken off the Fire; then put in six Quarts of fresh Raspberries, and two Pounds of Loaf-Sugar: All these being put into a deep Stone Pot, must be stirr'd very well, and close covered; let it stand in a cool Place, stirring it twice a Day; then pass it thro' a Sieve, and put the Liquor into a close Vessel, with a Pound of Loaf-Sugar more; let it stand a Day and Night to settle, and then bottle it with a little Sugar. You may make Wine of Gooseberries or Currants, or any other Fruit, after the same Manner.

To

*Another Way.*

To every Quart of the Juice of *Raspberries* put a Pint of Water, and to every Quart of Liquor a Pound of fine Sugar; then set it on the Fire to boil half an Hour, taking off the Scum as it rises; then set it to cool, and when it is quite cold, put it in a Vessel, and let it stand ten Weeks, or something more, if the Weather prove cold: When it is settled, bottle it, and it will keep two Years.

*Another Way.*

Pound your Berries, and strain them thro' a Cloth, then boil as much Water as Juice of Raspberries, and when 'tis cold put it to your Squeezings. Let it stand together five Hours, then strain it and mix it with the Juice, and to every Gallon of this Liquor put two Pounds and a half of fine Sugar: Let it stand in an Earthen Vessel close covered a Week, then put it into a Vessel fit for it, and let it stand a Month, or till tis fine; then bottle it off.

*To make QUINCE-WINE.*

Gather your *Quinces* when they are dry, and wipe them clean with a coarse Cloth, then grate them with a coarse Grater as near the Core as you can, but grate in none of the Core, nor the hard Part about it; then strain your grated *Quinces* into an Earthen Pot, and to each Gallon of Liquor put two Pounds of fine Loaf-Sugar, and stir it till the Sugar be dissolved; then cover it close and let it stand twenty-four Hours, by which time it will be fit to Bottle: Take care that none of the Settlement go into the bottles. This will keep good about a Year: Observe that your *Quinces* must be very ripe when you gather them for this Use.

*To make MEAD.*

Take eight Gallons of Water, and as much Honey as will make it bear an Egg; add to this the Rind of  
six



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fix Lemons, and boil it well, and scum it carefully as it rises. When 'tis off the Fire, put to it the Juice of the six Lemons, and pour it into a clean Tub or open Earthen Vessel; if you have one large enough, to work three Days, then Scum it well, and pour off the clear into the Cask, and let it stand open till it has done hissing; after which, stop it up close, and in three Months time it will be fine, and fit for bottling.

### *Another Way.*

Take four Gallons of Water, and six Pounds of Honey, and the Whites of three or four Eggs; boil it and scum it, and then put to it two Ounces of beaten Ginger and a little Lemon-peel; let it boil almost half an Hour, then strain it, and when cold put to it a little Yeast; when it is white over tun it up. At three Weeks End bottle it off. In ten Days it will be fit to drink.

### *To make VISNEY.*

*Visney* is made of pure Brandy, and as many Morello-Cherries as will fill the Bottles or Casks, with one Ounce of Loaf-Sugar to each full Quart: These Vessels or Bottles must be gently stopp'd when the Cherries are put in, and stand in a cool Cellar for two Months before the Liquor is poured from them, and then the Liquor may be put in small Bottles for Use: it is not very strong, but very pleasant. The Cherries when they are taken out, may be distill'd, and will yield a fine Spirit.

### *To make DAMSON-WINE.*

Gather your *Damsons* dry and weigh them, and bruise them with your Hand, put them into an Earthen Stean that hath a Foffet, put a Wreath of Straw before the Foffet; to every eight Pounds of Fruit a Gallon of Water; boil the Water and scum it, and put it to your Fruit scalding hot, and let it stand two whole Days; then draw it off, and put it into a Vessel fit for it,

It, and to every Gallon of Liquor, put two Pounds and a half of fine Sugar: Let the Vessel be full, and stop it close; the longer it stands, the better: It will keep a Year in the Vessel, then bottle it out. The small Damson is the best. You may put a very small Lump of double-refin'd Sugar in every Bottle.

*To make ENGLISH SACK.*

To every Quart of Water put a Sprig of Rue, and to every Gallon a Handful of Fennel-Roots; boil these half an Hour, then strain it out, and to every Gallon of this Liquor put three Pounds of Honey; boil it two Hours, and scum it well, and when 'tis cold pour it off, and tun it into a Vessel, or such Cask as is fit for it; keep it a Year in the Vessel, and then bottle it: 'Tis a very good Sack.

*To make ENGLISH CHAMPAGNE.*

Put to three Gallons of Water nine Pounds of Lisbon-Sugar, boil the Water and Sugar half an Hour, scum it clean, then have one Gallon of Currants pick'd but not bruised, pour the Liquor boiling hot over them, and when cold work it with half a Pint of Barm two Days, then pour it thro' a Sieve, and put it into a Barrel fit for it, with half an Ounce of Ising-Glass well bruised: When it has done working, stop it close for a Month, then bottle it, and in every Bottle put a small Lump of double-refin'd Sugar. This is excellent Wine, and has a beautiful Colour.

*To make FRONTINIAC-WINE.*

Take six Gallons of Water, and twelve Pounds of White-Sugar, and six Pounds of Raisins of the Sun cut small, and boil these together an Hour; then take of the Flowers of Elder, when they are falling and shake off, the Quantity of half a Peck, put them in the Liquor when 'tis almost cold, the next Day put in six Spoonfuls of Syrup of Lemons, and four Spoonfuls of Ale-Yeast, and two Days after put it in a Vessel that

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is fit for it, and when it has stood two Months, bottle it off.

*To make LEMON-WINE.*

Take two Quarts of Brandy and one Quart of Spring Water, half a Pound of double-refin'd Sugar, and the Rinds of sixteen Lemons; put them together in an Earthen Pot, and pour into it twelve Spoonfuls of Milk boiling hot, stir it together and let it stand three Days, then take off the Top, and strain it thro' a Jelly-Bag two or three Times; bottle it, and 'tis fit to drink, or it will keep a Year.

*To make JULY-FLOWER-WINE.*

Take nine Gallons of Water, and twenty-four Pounds of Sugar, boil these on a gentle Fire till one Gallon is lost, or evaporated, taking off the Scum as it rises. Then having prepared a Bushel of *Clove July-Flowers*, the red Flower Leaves only, pour the Liquor scalding hot upon them, and cover them close till the next Day, then press them with a Screw-Press: When this is done, bake a Piece of Bread hard, without scorching, before the Fire, and while it is warm spread some Ale-Yeast upon it, and put it into the Liquor in an open Tub, till it begins to work or ferment; the next Day add two Quarts of Sack and one of *Rhenish* Wine, and barrel it for three Weeks or a Month; let it then be bottled and kept in a cool Place.

*To make TOCKAY-WINE.*

Infuse Cornelian Cherries in Brandy, and it will seem so much like *Tockay-Wine* that the Difference can hardly be discovered. This Preparation has both Colour, Taste, and Proportion of Strength to it; for the great Strength of the Brandy is lost in the Cornelian Cherry, and tho' the Cornelian Cherry is of a bright red Colour, yet this Liquor is of the Colour of *Tockay-Wine*.

*Some*

Some CURSORY REMARKS on the  
NATURE and QUALITIES of such  
ALIMENTS in particular, both  
*Liquid and Substantial*, as are most obvi-  
ous, and daily used in private Families.

HAVING in the preceding Sheets presented  
our Female Oeconomists with a great Variety of  
the choicest and most approved Receipts for dressing  
and preparing their daily Provisions, in the most elegant  
and artful Manner, we flatter ourselves that a transient  
View of the *Nature and Qualities* of such particular  
*Aliments* as fall oftenest within their Notice, and require  
their daily Attention, will be thought no improper or  
unnatural Conclusion of this Branch of our present Un-  
dertaking. We shall begin therefore, without any fur-  
ther Apology, with the following Remarks on

### M E A T S.

*Beef*, tho' a very nourishing Food, is gross, and, if  
eaten too often, breeds thick and strong Blood; and  
ought carefully to be avoided, whether roasted, boil'd,  
or bak'd, by all sedentary Persons, and such as are of  
a weak and crazy Constitution: To those, however,  
who are in perfect Health, are inur'd to hard Labour,  
or habituate themselves to much Exercise, it is a grate-  
ful, a necessary, a strengthening, and a wholesome Food;  
especially if the Rules before prescrib'd for the judi-  
cious Choice of it be but duly attended to.

*Mutton* likewise, if good, and well chosen, is one  
of the most wholesome and nourishing Foods in all  
*England*; insomuch that its Fat, which in most other  
B'b 2 animal

animal Food should be rejected by infirm Persons, is of a healing Quality, and very balsamic both to the Stomach and Bowels, when any ways disordered, or fretted by Colds, or other internal Ailments. It is, moreover, what we may properly call a natural Food to these Climates; and for that Reason best adapted for Health to *English* Bodies of any other animal Food of what Nature or Kind soever.

*Veal* is a very nourishing and wholesome Food, and light of Digestion to the Stomach, and the more so, the plainer it is dress'd, as indeed are all other Foods in general.

*Lamb* is a light Food, and may be indulged to the tenderest Constitutions, except in some particular Cases, where all animal Food is strictly to be avoided.

*Pork*, tho' a very nourishing Food, is like *Beef*, as before observed, very gross: This, however, as well as that, may agree well enough with strong Constitutions, inur'd to Exercise and hard Labour; as indeed all Sorts of Provisions, of what Nature or Kind soever, may: Dr. *Cheyne*, however, whose Judgment is doubtless indisputable, assures us, that it ought to be forbidden to the Weak and to the Studious: And the Reason he assigns for it is this, namely, that a Swine feeds the foulest of all Animals that can be nam'd; their Juices are the rankest, their Substance the most surfeiting, and they themselves are more subject to cutaneous Distempers, and Putrefaction itself, than any other of the whole brutal Creation: We may venture to say, however, that *Pork*, in case tis judiciously chosen according to our former Directions, may be allow'd to the Generality of Mankind; and be deemed not only a palatable, but a useful Aliment to such Constitutions as are not altogether valetudinary, and under an absolute Necessity, for that Reason, to observe a Regimen.

*Bacon*, if moderately eaten, is a light and easy food: but all salt or hard Meats must be carefully avoided by such as are subject to scorbutic Humours.

*Vanilla*



*Venison*, tho' a Food which the Scarcity and high Value of it have render'd delicious to the Palates of the Luxurious, has nothing but the Expence to render it preferable to good tender *English Mutton*, which proves often full as pleasant, and is always more wholesome; besides, the nicest Palates, we are sensible, have been often impos'd upon by artful Cooks, who have serv'd up one for the other, without Discovery, to their own private Emolument.

*Pyes*, if made of any kind of Flesh-Meat, be the Materials what they will, are strong Food; and, when high season'd, are for the most part too destructive of Health to be indulg'd to valetudinary Constitutions: All light Puddings, however, whether made of Bread, Flour, Rice, or the like, in case they are not loaded with too much Butter, or too little boil'd or bak'd, are not only a very wholesome, but palatable Food for grown Persons, as well as Children.

*Hares*, like any other Species of *Venison*, are more valuable for the Novelty and Price of them, than for any real and intrinsic Excellence; for they are dry Meat to a Proverb; and the rich Sauces requir'd to make them otherwise, recommend them the less to all such as have a greater Regard for the Preservation of their Health, than the Gratification of their sensual Appetites.

*Tame Fowls*, of all Sorts, are for the most part an innocent wholesome Food, and easy of Digestion; especially when they are dress'd plain, and not season'd with any high or unnatural Sauces.

*Rabbits* likewise, whether wild or tame, are a sweet and agreeable Aliment.

*Wild-Fowl*, indeed, is a Food of a higher Flavour for the most part than tame; but if not too high season'd, or over-sauced, may be now and then indulg'd to such Stomachs as find no Inconvenience from them; but since they are seldom eaten without strong Sauces, such Persons as have but weak Stomachs should for their Health's sake carefully avoid them.

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'Tis a general Observation that such Meats as are boil'd are much more easy of Digestion, and consequently more wholesome and nourishing, than those that are roasted.

### F I S H.

Some Kinds of *Fish*, such as *Whittings*, *Flounders*, *Plaice*, &c. if plain dress'd, and serv'd up in small Quantities, are no improper Food for sickly or weak Constitutions. Dr. *Cheyne*, however, is of Opinion, that they are not to be recommended as the most agreeable, in regard to Health: And the Reasons he assigns for it are as follow. " Most *Fish*, says he, live in a " saltish Element, and come only into fresh-water " Rivers for the Quietness and Conveniency of bringing forth their Young Ones. This makes their " Parts more closely united, and harder of Digestion. Besides, they feed upon one another, and " their Juices abound with Salt, that corrupts the " Blood, and breeds chronical Diseases. And 'tis always observable, that those who live much on *Fish* " are infected with the Scurvy, cutaneous Eruptions, " and the other Diseases of a foul Blood. And every " Body finds himself more thirsty and heavy than usual " after a full Meal of *Fish*, let them be ever so fresh; " and is generally forc'd to have Recourse to Spirits, " and distill'd Liquors, to carry them off; so that it " is become a Proverb, among those that live much " upon them, that *Brandy* is *Latin* for *Fish*. Besides " that after a full Meal of *Fish*, even at Noon, one " never sleeps so Sound the ensuing Night; as is certain 'from constant Observation."

*Shell-Fish*, however, are for the most part a very nourishing Food, and easy of Digestion; especially if they be not cook'd up with such high Sauces as Luxury and Extravagance have introduc'd among Persons of Distinction.

*Eggs,*

Eggs are allow'd to be the most nourishing and exalted of all animal Food.

It is certain, from constant Observation, that those Animals which live upon Vegetables afford such Flesh and Humours as are not so liable to Corruption as others; and, for that Reason, they may be more safely indulg'd to Persons of hot Constitutions. Such are Lamb, Tame-Duck, fed with Bread, Tame-Goose, Ram, Beef, Goat, Kid, Capon, Stag, Pigeon, Quail, Rabbit, Hare, Tame-Pheasants, and Partridges, Starlings, Thrushes, Turtle, Weather Mutton, Veal, Lark, Woodcock, Blackbird, Plover, Sparrow, &c.

Cream, Butter, and Marrow are all lenient and nourishing.

Bread is the Staff of Life, and a grateful and strengthening Sort for weak Persons may be made by well leavening it, twice baking of it, and mixing a little Saffron, Nutmeg and Cinnamon, &c. with the usual Ingredients.

#### D R I N K S.

Brunswick Mum, English Beer or Ale, well brew'd small Beer, or Spring Water with a Toast in it, are very wholesome Liquors.

Persons who are indispos'd may drink a small Quantity of ripe red French Wine three or four Times a Day; as also, of Spa, Pyrmont, Bristol, or other chalybeate Waters, as the Nature of their Case may require.

Whey, of all Drinks, is the most relaxing; and Honey, of all vegetable Substances, is the greatest Diluter.

Coffee, when fresh and well roasted, is good for Digestion, and against Worms, strengthens the Stomach, dries up Moistures, is opening, keeps Persons awake, prevents Defluxions, promotes Perspiration, resists Coagulations, is good for such as are too phlegmatic; it corrects Acidities in the Blood, and exhilarates the Spirits; is good and proper for those who are affected either with the Gout or Scurvy; and beneficial likewise

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wise in hypocondriacal Distempers; in Asthmas, Agues, Dropsy and Gravel. Sedentary and studious Persons may drink freely of it, as it is a great Relief to most Disorders in the Head. 'Tis very pernicious, however, in inflammatory Cases, where the Blood and Juices are too thin, in spitting of Blood, and in some consumptive Cases.

*Tea*, as to its Effects, agrees in most Things with *Coffee*. If used with Discretion, it carries off Gravel, gives Spirits, is beneficial in Rheums of the Breast, and other Defluxions; if taken with Saffron Drops, 'tis beneficial in Asthmatic Cases; it creates an Appetite; helps Digestion, is good for the Head and Stomach, thins the Blood, is beneficial to Phlegmatics, and, if duly assisted, very proper in paralytic Cases, &c. It is an excellent Diuretick, corrects four Stomachs, is carminative, and of use to Persons troubled with the Gout, and may be indulg'd in Fevers, where the Patient is very thirsty. It aids and assists in Palpitations of the Heart, and is beneficial to such as are inclin'd to Melancholy; if infus'd in Milk instead of Water, it allays those sharp Humours that infest the Passage of the Lungs, and admit of no Rest either by Night or Day. Thus prepared likewise 'tis excellent Food for tender, sickly, and consumptive Children, when moderately sweetened; it is good, moreover, for such as are troubled with Worms, or too frequently spit Blood, proceeding from violent Coughs, &c.

These are, in short, its good Qualities; but it has several bad ones likewise, if drank to Excess; for it will occasion those ill Effects, and those very Obstructions, which it will rectify if used with Discretion.

*Chocolate* is very beneficial in Cases where the Stomach is weaken'd by habitual Cholicks, Fluxes, or Wind, and where the Blood is thin, and stands in need of some substantial Nourishment.

'Tis pernicious, however, in Cases of the Jaundice and Obstructions, especially if it be drank too freely.

That

That which has stood some time is preferable to that which is new made.

*Wine* of all Sorts will heat and inflame; some are pectoral; some heady, and others griping; all *New Wines* are laxative and windy. *White Wines* are more pernicious and inflaming than *red*. *Old Wines* are warmest, and most comforting. *Rhenish*, tho' the least heating, is most dangerous amongst us, on account of those peniculous Drugs with which it is too often adulterated, whenever it is eager. *Sweet Wines* are most nourishing, but affect the Head and Stomach soonest, and create Viscosities. *Small Wines* are prejudicial to the Nerves. *Good Wine*, however, after all, if drank in Moderation, is a Cordial; tho' the less is drank of it the better, as there is so little to be procur'd that is perfectly neat and unadulterated.

*Cyder* is a wholesome Liquor, and that in particular which is rough and well bodied is very diuretick, and may be drank in Winter as well as Summer, without the least Apprehension of Gripings or Cholicks; but we ought to be cautious of drinking the sweet Sorts too freely; since when they are bottled for any time, they ferment, knit and sparkle, and are little else but wind.

*Perry*, if well made, is wholesome enough, but not so eligible for a constant Drink, since 'tis neither so vinous as *Cyder*, nor so diuretick.

*Brandy, Rum*, and all other Spirituous Liquors whatsoever, if drank too frequently, are so pernicious, and have so many bad Effects to atone for their few good ones, that they ought hardly to be mention'd in the Catalogue of Aliments, or such Things as are used for the Promotion of Health.

Upon particular Occasions they may be beneficial, and if drank as mere Cordials, but no otherwise.



*Of the NATURE and QUALITY of most  
Sorts of GRAIN, PULSE, NUTS, ROOTS,  
HERBS, FRUITS, PLANTS, and SPICES,  
made use of for human Food.*

### B A R L E Y

**I**F boil'd, is of a cooling and viscous Nature, and good in Fevers. *Barley-Water*, when *Asses-Milk* is scarce, is good to mix with it, and makes a good *sham Asses-Milk* for Persons in a Consumption: *Barley*, however, if too frequently us'd, is prejudicial to the Stomach; since it relaxes its Coats, and impairs Digestion. Its Flour is good to make into Poultices for softening of hard Tumours, or for easing pleuritic Pains. When fermented and brew'd into Liquor, it loosens the Belly; for which Reason, all Persons of tender Constitutions, and such as are naturally laxative, or afflicted with windy Cholicks, should avoid it as studiously as they would Poison itself. In general, however, it is a nourishing Grain.

*Wheat* is more nourishing than *Barley*, when made into Bread, and unwrought, or unleaven'd; but if eat new from the Oven, it is doughy, and hard of Digestion. *Pancakes*, &c. made of it are a pernicious Food: If Bread, however, made of *Wheat*, be fermented with Yeast, kept some short time, and not made too greasy, it is a very nourishing Food. *Hasty-Puddings* made of it are good in laxative Cases, as they are binding to a Degree. Greasy and doughy Pie-Crust seems to be a disagreeable Food for weak Stomachs.

As for *Rice*, 'tis more viscous than Wheat, and for that Reason more windy and binding. It is very nourishing, however, when mix'd with Milk, or any watry Liquor, and should always be made thin.

Of all Grain, *Oatmeal* is the most wholesome. 'Tis a light opening Diet, and good for all Asthmatical or Phthical People, as it helps to bring up their Phlegm. 'Tis beneficial likewise in vapourish Constitutions, as iticks up the sharp Humour in the Bowels.

*Millet-Seed*, tho' much used in Puddings, is a dry and glutinous Nourishment. Spices, therefore, should always be mingled in such Puddings, in order to correct the Thickness, and carry off the Windiness, which is generally created by this Seed: 'Tis of a cleansing Quality, however, and beneficial in Diseases of the Kidnies.

All *Pease* in general are of a gross and windy Nature, and for that reason all such Dishes and Soups that are made of them should be well season'd with Spice, to prevent any cholicky Disorders arising from them. As they are sweet and smooth, when green, they are very good for those whose Blood is inclin'd to be sharp and salt.

*Beans*, of any kind whatever, are windy, and hard of Digestion. It is adviseable, therefore, to eat a large Quantity of Spice with them, and to drink plentifully after them, lest their mealy Parts should turn to a Paste in the Blood, or the Bowels. All sedentary Persons should be very cautious of being too free with them on account of their Viscosity.

## N U T S.

*Almonds* are of an oily Substance, and for that Reason nourishing and good in Consumptions, Coughs, &c. but very prejudicial for Hypochondriacks, or choleric People. *Almond-Milk*, gently sweeten'd, tempers and dilutes hot Blood, and is proper for Persons in a Fever: However, as it will not keep, but a little of it should be made at a time.

*Walnuts,*

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*Walnuts*, whilst fresh, are nourishing and gently sudorifick, but when old, prejudicial to the Breast and Head. All *Nuts*, however, in general, are hard of Digestion.

*Chestnuts* are very gross and viscid, but turn to good Chyle and Blood, when eaten by Persons who are lean, or where the Constitution is strong and healthy.

### R O O T S.

*Beet-Roots*, boil'd, are laxative, cool and smoothing, provoke Urine, temper hot Blood, and, if assisted in their cooling Quality by Vinegar, are good after a Debauch.

*Radishes* are good for such as are troubled with the Phthisick; they are likewise very diuretick, and good for dropical Persons.

*Horse-Radish* is good against the Scurvy, Dropsy, Spleen, and Phlegm; it thins the Blood, expels Gravel, and opens Obstructions of the Liver. As it is of a very hot Quality, it must be eaten with Vinegar.

*Garlick* is good for the Spleen, Worms, and an inveterate Cough; and taken inwardly, of Service where a Person has been unfortunately bitten by a mad Dog.

Its Smell, 'tis true, is very offensive to most *Englishmen*, who, for that Reason, use it less than *Foreigners*, tho' they want it most. 'Tis very beneficial in Jaundices, Dropsies, and Asthmas.

*Onions*, *Rocambole*, *Shalots*, and *Leeks* partake, tho' in an inferior Degree, of the Qualities of Garlick.

*Parsnips* are sweet, nourishing, and balsamick; are likewise diuretick, and good in all phlegmatick Cases.

*Turnips*, when boil'd, are a sweet and smooth Nourishment for asthmatick Persons; they are cold however and windy, and not proper for weak Stomachs.

*Carrots* are good for the Gravel, and very fattening.

*Potatoes* are agreeable to hot and thin Constitutions, but not proper for cold Stomachs, or such as are very phlegmatick. In general, however, they are a very nourishing Food.

*Sellery*

*Sellery* is opening and diuretick, but bad in Bloody Fluxes.

H E R B S.

*Spinage* is cooling and laxative, and tempers sharp and hot Blood.

*Asparagus* relaxes, and opens, and promotes Urine; is very good in scorbutick Cases, and in all Obstructions of the Liver. Some Physicians, however, hold, that it is very prejudicial to the Kidnies.

*Parsley* is good to provoke Urine, expels Wind, and assists Persons in Asthmas; is of Service in Suppressions and Coughs, but bad in Bloody Fluxes.

*Cresses* are very warm, and open Obstructions. *Indian Cresses* are the best, and are accounted good against the Scurvy of our Northern Climate.

*Endive*, or *Cicory*, is a very wholesome Plant. As it cools and opens, it is very beneficial in hot Obstructions of the Liver. Tho' it has a bitter Taste, it is very agreeable to the Stomach, and not at all heating.

*Lettuces*, of all Sorts, both cool and open, and are therefore good after a Debauch. They are proper for Wet-Nurses, and in warm Constitutions promote Milk. They are of a sleepy Quality; and more especially the Water that is sometimes made of them is used by Physicians to promote it upon particular Occasions.

*Clary* is good for the Cholick, strengthens the Stomach and promotes Digestion.

*Sage* thins the Blood; is good in most nervous Cases, such as Palfies, Lethargies, and the like, and if much used will cure the Trembling of the Hands.

*Sorrel* is good against Spitting of Blood, and for helping a stinking Breath.

F R U I T S.

*Apples* are cool and loosening, and help the Appetite, are best eaten raw in the Morning; are good for the Scurvy and Spleen; are a most noble pectoral, and

C c

have

have cur'd some Persons of a confirm'd Consump-  
tion.

*Pears* are more laxative than Apples, especially the  
sweetest Sort; such as are tart are cooling; and those  
are binding that are harsh.

*Quinces* are gently astringent, and beneficial in Loose-  
nesses, Fluxes of Blood, and for weak Stomachs.

*Olives*, which we have always pickled here in *Eng-  
land*, serve as a Relish to carry Slime off the Stomach.  
Their Oil tempers the Acrimony of our Humours,  
loosens our Bellies, and fattens if they agree with us.  
Such however, as are apt to swell at their Stomachs,  
should avoid all Oils in general. Neither is Oil and  
Vinegar, which is universally eaten with Sallads, so  
wholesome as most People imagine.

*Raisins* and *Grapes* are both loosening, and good for  
costive Constitutions. The former are excellent in  
Coughs, and relieve Hoarsenesses. The latter, when  
dried, are pectoral.

*Prunes* are laxative, and if plump, green, or fresh,  
apt to bring on Fluxes; but if old and dry, are rather  
of a binding Quality. Their Juice is cooling, and  
assisting to the Appetite. Great Care, however, ought  
to be taken how we use it too freely.

*Peaches*, eaten before Dinner, serve to create an  
Appetite; after it, to keep the Body open; and their  
Juice is pectoral: Hot Constitutions, however, should  
use them with Moderation, but cold ones should never  
touch them at all.

*Apricots*, *Plums*, *Nectarines*, &c. are pleasant and  
grateful to the Palate, and eaten with Moderation are  
very innocent and harmless.

*Strawberries* are cooling, and diuretick: *Raspberries*  
raise an Appetite, and cool hot Blood. *Mulberries* are  
of the same Nature.

*Currants* are cooling, cut the Phlegm, and are very  
wholesome: Their Jelly mix'd with Water is a most  
excellent Drink in a bilious Fever.

*Gosberries*



*Gooseberries* are neither so wholesome nor pleasant as *Currants*; and, if eaten before they are full ripe, are apt to gripe.

*Cherries* are both laxative and cooling, and their Stones good for the Gravel in the Kidnies.

*Oranges*, those especially from *Seville*, are good against the Scurvy.

*Citrons* and *Lemons* are more cooling than *Oranges*.

*Melons*, *Pompions*, *Gourds*, and *Cucumbers*, contain a cooling Juice, with nitrous Salt; that of *Melons* is rich and cordial; they are all diuretick: *Cucumbers* are too cold for some Stomachs, and as bad as Poison to be eat by any Person when in a Heat thro' Exercise, &c.

*Pomegranates* are very cooling, and their Juice is styptick.

*Barberries* and *Medlars* are beneficial in Bloody Fluxes.

*Tamarinds* are cooling and astringent.

*Figs* are extremely emollient, and useful in Hoarseness and Coughs.

All *Pickles*, in general, are astringent; and most of them, whatever Luxury may plead in their Behalf, very unwholesome.

## AROMATIC HERBS.

*Thyme*, *Savoury*, *Marjoram*, *Rosemary*, *Basil*, *Mint*, *Orange* and *Lemon-Peel*, *Fennel* and *Chervil* are warm and balsamick, and very good for such as are of a phlegmatick and cold Constitution.

*Mustard-Seed*, infus'd in *Wine* or *Beer*, is good in dropical Cases, and beneficial to those who are subject to the Scurvy, or Shortness of Breath; is an excellent Stomachick, and very proper in Agues, Colds, Hoarseness, Phlegm, &c. It will, however, prove pernicious if taken to Excess, and so will *Horse-radish*, *Radishes*, and *Cresses*, all which are much more proper for old People, and cold Constitutions, than for those who are young and sanguine.

## P L A N T S.

*Cabbage* and *Coleworts* are soft and demulcent: The Juice or Jelly of *Red Cabbage* bak'd and mingled with *Honey* is an excellent Pectoral.

*Hops* in *Beer* and *Ale* well brew'd are very wholesome, help to purify and thin the Blood, promote *Urine* and carry off *Gravel*, instead of promoting the *Stone*, as some have falsely imagin'd.

## S P I C E S.

*Cinnamon*, *Mace*, *Nutmegs*, *Cloves*, *Ginger*, and *Pepper*, are all hot, and bad for Persons inclin'd to *Melancholy*: If moderately used, however, are very beneficial to cold Constitutions.

*Pepper* is a very wholesome Ingredient in *Pale Soup*, with *Fish*, *Oysters*, *Eggs*, *Milk*, or any Diet of a glutinous Nature: If taken, however, to Excess, it will inflame and corrode the Stomach: It is good in cholicky Cases, in *Agues* and *Fevers*, when taken with Moderation.

*Cloves* are good against *Wind* in the Stomach, and corroborate the Nerves.

*Ginger* likewise is good in cholicky and four Humours, and beneficial in windy and asthmatic Cases, and, in short, is one of the most wholesome of all the Spices.

*Sugar*, tho' so frequently us'd, is acid, and pernicious to splenetick People, and such as are subject to it.

As the most wholesome Aliments, however, when indulg'd to Excess, are fatal and pernicious, we shall close these our cursory Remarks with a short *Elogium* on *Temperance*, which is not only the best Prescription for Health that can possibly be given, but what, if timely observ'd, before the Noon of Life be past, and whilst the vital Parts are not too much impair'd by *Riot* and *Luxury*, will render all Medicinal Prescriptions in a manner needless.

“ O Temperance,

"O Temperance, says a very learned \*Physician,  
 "thou Support and Attendant of other Virtues! thou  
 "Preserver and Restorer of Health, and Protractor of  
 "Life! thou Maintainer of the Dignity and Liberty  
 "of rational Beings from the wretched inhuman  
 "Slavery of Sensuality, Taste, Custom, and Exam-  
 "ple! thou Brightener of the Understanding and Me-  
 "mory! thou Sweetener of Life, and all its Comforts!  
 "thou Companion of Reason, and Guard of the Pas-  
 "sions! thou bountiful Rewarder of thy Admirers  
 "and Followers! how do thine Excellencies extort  
 "the unwilling Commendations of thine Enemies, and  
 "with what rapturous Pleasures can thy Friends raise  
 "up a Panegyrick in thy Praise!"

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## RECIPES in PHYSICK and SUR- GERY.

### *To make DAFFY'S ELIXIR.*

TAKE three Ounces of Fennel-Seeds, four Ounces of  
 Parsley-Seeds, five Ounces of Anniseeds, six Oun-  
 ces of *Spanish* Liquorice, one Ounce of Rhubarb, five Oun-  
 ces of Sena, seven Ounces of Jalap, 21 Drams of Saf-  
 fron, three Ounces of Elecampane, six Ounces of Manna,  
 a Quarter of an Ounce of Cochineal, two Pounds of Rai-  
 sins, Brandy two Gallons; let the Raisins be stoned,  
 the Roots sliced, the Jalap bruised; put them all to-  
 gether, cover them close for fifteen Days, then strain  
 it. Take three Spoonfuls going to Bed, and three in  
 the Morning, fasting an Hour after it.

\* Dr. Short, in his History of Mineral Waters.

*An Excellent REMEDY for a CONSUMPTION.*

Take half an Ounce of the finest Raisins of the Sun, stone them, and put two Ounces of the best Sugar-Candy to them, then beat and mix them well together in a Stone or Wooden Mortar, and when you are beating them, put in Oil of Sweet-Almonds, until they are very well moisten'd, and when you have beat it like a Conserve, take the Quantity of a Nutmeg Night and Morning.

*Another.*

Take about a Handful of Daifies, and twenty Snails, and put to them a Quart of Water, and boil it gently till it comes to a Pint: Take a Spoonful every Morning in some Milk.

*Another.*

Take a Quart of new Milk, of *English* Liquorice string'd half an Ounce, half a Pound of sliced Figs, a Quarter of a Pound of Raisins sliced and ston'd, and two Pippins pared and sliced; boil them together till the Pippins are soft, then turn the Milk with two Spoonfuls of made Mustard, sweeten it with Honey, and drink a Quarter of a Pint Night and Morning.

*WATER in a CONSUMPTION, or in WEAKNESS after SICKNESS.*

Take a fresh Calf's-Pluck before the Veal is blown; when you have taken it out don't wash it, cut it in Pieces and put it in a cold Still; put at the bottom of the Still a well-buttered Sheet of Paper, then put in the Pluck, with Borage, Balm, Mint, Hyssop and Oak-Lungs, of each two Handfuls; wipe and cut the Herbs, but do not wash them, then put in a Gallon of new Milk warm from the Cow, paste up the Still, and let it drop on White-Sugar-Candy; it will draw off about seven Pints; mix it together, and bottle it. Drink a Quarter

Quarter of a Pint in the Morning, and as much at Four in the Afternoon.

*WATER against a CONSUMPTION.*

Take a Pint of Mint-Water, and three Pints of the best Canary, three Ounces of Dates, and three Ounces of candied Eringo Roots, a Quarter of an Ounce of Mace, three Ounces of *China* Roots, Raisins ston'd three Ounces; infuse these twelve Hours in an earthen Pot close covered, over a gentle Fire; when cold strain it, and keep it in a clean Pan, or Glass Jar. Then make about a Quart of plain Jelly of Hartshorn, and drink a Quarter of a Pint of this Liquor, with a large Spoonful of Jelly, Night and Morning for two or three Months together.

*For a CONSUMPTIVE COUGH*

Take of Barley, Cinnamon, and Red Poppy-Water, of each two Ounces, Syrup of White and Red Poppies of each three Ounces, one Ounce of Tincture of Saffron, forty Drops of Liquid Laudanum, and as much Spirit of Sulphur as will make it acid. Take three or four Spoonfuls of it every Night going to Bed; add to or diminish the Dose according as you find it agrees with you.

*For a GALLOPING CONSUMPTION.*

Take a Quartes of a Pound of Figs, half a Pound of Raisins of the Sun ston'd, a Quarter of a Pound of Honey, half an Ounce of *Lucatellus's* Balsam, half an Ounce of the Powder of Steel, half an Ounce of the Powder of Elecampane, a grated Nutmeg, and a Pound of double-refin'd Sugar pounded; shred and pound all these together in a stone Mortar, and pour into it by Degrees a Pint of Sallad Oil: Eat a bit four Times a Day, about as big as a Nutmeg; every Morning drink a Glass of old *Malaga* Sack, with the Yolk of a new laid Egg, and as much Flour of Brimstone as will lie upon a Sixpence; the next Morning as much Flour of Elecampane, and so alternately.

*For*



*For a COUGH settled on the STOMACH.*

Take half a Pound of Raisins of the Sun ston'd, and as many Figs, a few Aniseeds, a few sweet Fennel-Seeds, a Stick of Liquorish scraped and sliced, and some Hyssop wash'd; boil them in a Quart of Spring-Water till it comes to a Pint, strain it, and sweeten it well with White-Sugar-Candy. Take two or three Spoonfuls of it Morning and Night, and when you please.

*An ELECTUARY for a COUGH.*

Take two Ounces of Conserve of Roses, one Ounce of Conserve of Hips, half an Ounce of *Lucatellus's* Balsam, one Dram of Species of *Diatragacanth frigid*, three Drams of Syrup of Balsam; mix them all well together, and take the Quantity of a small Bean three Times a Day.

*Dr. RATCLIFF'S RECEIPT for the HOOPING-COUGH.*

Take two Ounces of Conserve of Roses, two Ounces of Raisins of the Sun ston'd, two Ounces of Brown-Sugar-Candy, and two Penny-worth of Spirits of Sulphur; beat them up into a Conserve, to be taken Morning and Evening.

*To make Excellent LOZENGES for a COUGH.*

Take a Pound of Brown-Sugar-Candy, one Pound of Loaf-Sugar; beat and sift them thro' a fine Sieve. Take an Ounce of the Juice of Liquorish, and dissolve it in three or four Spoonfuls of Hyssop-Water over a gentle Fire; then mix your Sugar and Sugar-Candy with a Dram of Orach-Powder, one Dram of the Powder of Elecampane, half a Dram of Gum-Dragon beat to Powder; add of the Oil of Aniseeds one Dram, and one Grain of Musk; mix all these together, and make it into a Paste, and roll them into Lozenges the bigness of a Barley-Corn, or somewhat larger.

*For*

*For a HOOPING COUGH.*

Take a large Handful of dried Colts-foot Leaves, cut them small, and boil them in a Pint of Spring-Water, till it is boil'd half away, then take it off the Fire, and when it is almost cold, strain it thro' a Cloth, and squeeze the Herbs as dry as you can, throw them away, and dissolve in the Liquor one Ounce of brown Sugar-Candy powder'd finely; give a Child about three or four Years old a Spoonful, cold or warm, three or four Times a Day, or oftner, if the Fits of Coughing are frequent, till well, which will be in three Days, but it will immediately assuage the Violence of the Distemper.

*For a CHIN-COUGH, or any other COUGH.*

Take an Ounce of Nettle-Seed, mix it in half a Pound of Treacle; take it at Night, or when you think proper.

*For a HOARSENESS.*

Take a Handful of Ground-Ivy, two Ounces of Stick-Liquorice, two Ounces of Linseed, boil them in two Quarts of Water till it comes to three Pints; sweeten it well with brown Sugar-Candy, and take a Tea-Cupful of it three or four Times a Day.

*To make the POWERFUL UNITED SPIRIT of SCURVY-GRASS.*

Distil from off *Scurvy-Grass* Wine a high Spirit, what Quantity you please, which pour on fresh *Scurvy-Grass*; distil it again, repeating the Operation, till it becomes very strong, like a Grass-Green, and sweet-scented, when it is fired it will burn quite away, without leaving any Moisture behind it; then by Distillation make the Oil of *Scurvy-Grass*, and by Calcination its fix'd Salt; and so according to the Spagyric Art reunite these, and then you have the Powers and whole Virtue of the Herb looking of a fine Green.

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This is an excellent Remedy for the Scurvy, it circulates the Blood, by dissolving and dissipating congeal'd Humours; it destroys not only the saline, but also the acid and crude Humours, from whence the Scurvy hath its Original, whether contracted by eating gross, raw, or crude Fruit, raw Herbs, Salt-fish, or Flesh.

For the Scurvy, Jaundice, Phthisick, or Shortness of Breath, these Powers may be used at any Time, the oftner the better. The Dose is from ten to thirty Drops in a Glass of Beer, or any other convenient Liquor; and after the spending three or four Bottles, you may take the *Golden Spirit*, usually sold, about half a Bottle of it once a Week, keeping yourself warm, and taking comfortable Diet after it, and so the Relicks of the Disease will be carried off, the Blood purified, and such Crudities as breed Worms destroyed.

*A REMEDY for the AGUE.*

Take a Spoonful of hot good Mustard, and mix it with a full half Pint of warm Ale; let the Patient drink when he finds the Fit coming upon him; if it does not effect a Cure the first Time, repeat it.

*Dr. MEAD'S Remedy for an AGUE.*

Take a Dram of Powder of Myrrh, mix it in a Spoonful of Sack, and take it, drinking a Glass of Sack after it. Do this an Hour before the Fit comes on, as near as you can.

*Dr. HALL'S Plaister for an AGUE.*

Take one Pennyworth of Gun-Powder, one Ounce of Tobacco-Snuff, one Pennyworth of Black Soap, and a Glass of Brandy; mix these in a Mortar very well, spread Plaisters on Leather for the Wrists, and lay them on an Hour before the Fit comes on.

*For SHORTNESS of BREATH.*

Take half an Ounce of Flower of Brimstone, one Quarter of an Ounce of beaten Ginger, beaten Sena  
three

three Quarters of an Ounce, mix all together in four Ounces of Honey, take the Bigness of a Nutmeg Night and Morning for five Days together, then once a Week for some time, then once a Fortnight.

*To make ELIXIR PROPRIETATIS.*

Take Aloes, Myrrh, and Saffron, of each half an Ounce; infuse them in three Quarts of Spirits of Wine, drop in a few Drops of Spirit of Sulphur, let them digest in a Glas well stopp'd thirty Days, at the end of that time, having often shaken it, you will perceive a black Tincture on the Top, pour that off, and let it stand twenty-four Hours, then decoct it till no Fæces or Dregs remain at the Bottom. Take a moderate Spoonful of this in a Glas of Wine in a Morning fasting.

'Tis exceeding helpful in Agues or Rheumatisms, and in any cold Diseases.

*For RED or SORE EYES.*

Take a Quarter of an Ounce of White Copperas, one Ounce of Bole-Armoniac, beat them to a fine Powder, and let an Ounce of Camphire be grossly beat in an Iron Mortar; set on the Fire two Quarts of Spring-Water, when it boil, take it off, and let it stand till it is lukewarm, then put in your Powders, stirring it till cold. You must drop the Clear in the Eye.

*A WATER to WASH the EYES if it is a DRY HOT HUMOUR.*

Take a little Glas of Plantane Water, as much white Rose-Water and Mountain, or white *Madeira*-Wine, and a little Powder of Tutty, mix it well, and keep it in a Vial; drain it as you use it, and wash your Eyes as you see Occasion.

*To MAKE EYE-WATER.*

Take Plantane, red Rose-Water, and Eyebright an Ounce of each, the best white Vitriol a Dram finely powder'd,

powder'd, twenty Drops of Spirit of Wine camphorated; mix them well together, let it settle a Day or two, and then pour off the Clear from the yellow Settling. When you use this Water, you must mix it with Spring-Water, then wash your Eyes with it. As to the Strength of it, you must mix it as your Eyes can bear, so stronger by degrees as you see Occasion; this is good if the Eyes are Blood-shot or have a waterish Humour.

*Another.*

Take one Ounce of white Copperas beaten very fine, two Ounces of Orrach-Root sliced; put them into three Pints of Spring-Water, shake it well three or four Days, then make use of it; if the Eye be watry, you may add a Piece of Bole-Armoniac.

*For a SORE MOUTH.*

Take half a Pint of Verjuice, strain four Spoonfuls of the Juice of Sage into it, boil these with fine Sugar to a Syrup; anoint the Mouth often with a Feather; you must not touch or rub it with a Cloth; if the Child licks it down, it will not hurt it.

*Dr. MEAD'S Receipt for the CURE of the BITE of a MAD-DOG.*

Let the Patient be blooded at the Arm nine or ten Ounces: Take the Herb call'd in Latin, *Lichen Cinereus Terrestris*, in *English* Ash-Coloured Ground-Liverwort, clean, dry'd, and powdered, half an Ounce; Black-Pepper powder'd two Drachms; mix these well together, and divide the Powder into four Doses, one of which must be taken every Morning fasting, for four Mornings successively in half a Pint of Cow's Milk warm. After these four Doses are taken, the Patient must go into the Cold Bath, or a cold Spring or River, every Morning fasting, for a Month. He must be dipp'd all over, but not stay in (with his Head above Water) longer than half a Minute, if the Water be



be very cold. After this he must go in three Times a Week for a Fortnight longer.

N. B. The *Lichen* is a very common Herb, and grows generally in sandy and barren Soils all over England. The right time to gather it is in the Months of *October* and *November*.

*Another practised with great Success at Tonquin in the East-Indies, and lately communicated to the Publick as an infallible Remedy.*

Take native Cinnabar and factitious Cinnabar, both ground to an exceeding fine Powder, of each twenty-four Grains, of the strongest Musk sixteen Grains; rub these together till the Musk is also become very fine, and give it all for a Dose, in a small Tea-Cup of Arrack or Brandy, as soon as possible after the Person is bit, and another Dose thirty Days after; but if the Person has the Symptoms of Madness before he has had the Medicine, he must take two Doses in an Hour and an half.

I shall not enter into the Merits of the Medicine, or attempt to account for its Effects, but only observe, for the Encouragement of every one that takes it, where there is no more than a Suspicion of an infectious Bite, that it is perfectly safe and innocent, as appears from the great Number of Persons to whom it has been given by way of Preservative, none of whom have felt any ill Consequences from it, or been disordered since: The only visible Effect it has is that of producing a considerable Drowsiness, which in those who being already mad have two Doses given them within the Time before-mentioned, is prolonged for several Hours, and terminates in a perfect Cure.

I thought proper to give the Receipt in its original Form, the Dose being calculated for a grown Person, and leave it to the Discretion of others to vary the Quantity, or Vehicle, as may be most convenient, not doubting but as the Method here taught of giving such large Doses of Musk is attended with Success, it may

also be extended to other Cases under the Management of Physicians.

*Dr. BUTLER'S ALE.*

Take two Ounces of Sarsaparilla, Sena and Polypody of the Oak, of each four Ounces; Aniseeds and Carraway seeds half an Ounce of each; Liquorice two Ounces, a small Handful of Agrimony and Maiden-Hair, and ten Handfuls of Scurvy-Grass; grossly beat and bruise these in a stone or wooden Mortar, put them into a new Canvas-Bag, and hang them in nine or ten Gallons of Ale, when it has well work'd, and is three Days old, and the fourth or fifth Day it will clear up so that it may be drank with Pleasure a Pint at a Time.

It chiefly purges by gentle Breathing-Sweats and Urine, being excellent to expel scorbutick Humours and Dropsy; it removes Gravel, slimy Matter, or other Obstructions in the Neck of the Bladder, thins and sweetens the Blood, and is good against all pricking Pains or Head-Achs.

*A MEDICINE for the PAIN of the STOMACH.*

Take of *Tinctura Sacra* (or Tincture of Savoury) one Ounce in the Morning, fasting an Hour, then drink a little warm Ale; repeat it two or three times a Week till you find Relief.

*Another.*

Take a Quarter of a Pound of blue Currants, wipe them clean and pound them in a Mortar, with an Ounce of Aniseeds bruised before you put them to the Currants; make this into a Bolus with a little Syrup of Clove-Gilliflowers. Take every Morning the Bigness of a Walnut, and drink Rosemary-Tea instead of other Tea for Breakfast; repeat it if the Pain return.

*To give EASE in the GOUT.*

Take the Leaves of the Ivy that encompasses an Oak, lay them pretty thick on Flannel, apply them to the Part affected as hot as you can bear them, and it will give Ease by Sweat. N. B. Other Ivy-Leaves are not so efficacious.

*To make BLACK-CHERRY WATER.*

Take six Pounds of *Black-Cherries*, bruise them small, then put to them Rosemary-Tops, Spear-Mint, Angelica, Sweet-Marjoram, Marigold-Flowers, Balm, a Handful of each, one Ounce of dry'd Violets, half an Ounce of Aniseeds and sweet Fennel-Seeds bruised; cut the Herbs small, and mix them well together, and distil them off in a cold Still. This Water is excellent for Children, giving them two or three Spoonfuls at a time.

*To make GRIPE-WATER.*

Take of Penny-royal twenty-four Bunches shred grossly; then take Aniseeds, Coriander-Seeds, Caraway-Seeds, and sweet Fennel-Seeds, bruise them all, and put them to the Herbs in an earthen Pot; mix them together, and sprinkle on them a Quart of Brandy, let them stand all Night, the next Day distil it off.

*For the GRIPES.*

Take fourteen Drops of the Oil of Juniper dropp'd on Loaf-Sugar, take it when the Fit comes on you; if it has no Effect the first time, repeat the Dose.

*Another.*

Take a Glass of Sack warm'd, and dissolve in it some Diascordium or *Venice* Treacle, about the Bigness of a Hazle-Nut; drink it off when you go to Bed, and cover yourself warm.

*To make LIME-WATER.*

Take of unslak'd *Lime* one Pound, put it into a glazed earthen Jug, and put a Gallon of boiling hot Spring-Water to it, scum it clean and let it stand two Days, then pour it off as clear as you can into Glass-Bottles, keep it for your Use.

For a Sore, warm a little of the Water, and wash the Sore well with it for the Space of half an Hour, then apply a Plaister on it of some innocent Thing, and lay on the Plaister a Cloth four or five double; wet with this Water, and as it dries, wet it again and it will cure it.

For a *Flux* or *Looseness*, you may take two Spoonfuls of it in the Morning and two at Night cold, as you go to Bed; repeat this seven or eight Days together for a grown Person, but for a Child one Spoonful is sufficient, and if an Infant half a Spoonful.

*To make SNAIL WATER.*

Take Colts-foot, Horehound, Maidenhair, Balm, and Spearmint, of each a good Handful, and three Handfuls of Ground-Ivy, bruise them or chop them a little, and put them into a Gallon of Milk, with half a Peck of Snails, first bruised; let the Ingredients stand all Night in your Still: You must distil them over a gentle Fire in a cold Still; stir it two or three Times in the Still, that it may not burn. Let a grown Person take fasting in the Morning half a Pint, sweeten'd with White-Sugar-Candy, and a Quarter of a Pint for a Child.

*To make STOUGHTON'S ELIXIR.*

Pare off the Rinds of half a Dozen *Seville* Oranges very thin, put them in a Quart Bottle, with an Ounce of Gentian scraped and sliced, best Rhubarb one Ounce, and Sixpennyworth of *Cochineal*; put a Pint of the best Brandy to it, shake it two or three Times together the first Day, then let it stand two Days to settle, and  
clear

dear it off into Bottles. Take a large Tea-Spoonful in a Glas of Wine in the Morning, and at Four of the Clock in the Afternoon, or you may drink it in a Dish of Tea.

*MILK-WATER for a CANCEROUS BREAST.*

Take six Quarts of new Milk, and four Handfuls of Crane's-bill, that Sort of it that has young Buds on it, and has a long Stalk, and four hundred of Wood-Lice; distil this in a cold Still with a gentle Fire; then take of Crabs-Eyes one Ounce, half an Ounce of White-Sugar-Candy, both beat to fine Powder; mix them very well, and take a Dram of the Powder in a Quarter of a Pint of the Milk-Water in the Morning, at Noon, and at Night; repeat this three or four Months: 'Tis a very good Medicine.

*For a WOMAN'S SORE BREAST.*

Take a Quarter of an Ounce of Mace, and three Times as much of Stone-Horse Hoof dried and beat to Powder, a Quart of Ale, and a Pint of White-Wine, mix them together, and let it stand three Days; drink it Morning and Night, about half a Pint at a Time. Take a Pint of White-Wine Vinegar, and half a Yard of blue Linen Cloth, cut it into nine Pieces, and dip it in the Vinegar, and every Night and Morning put to the Breast a fresh Plaister.

*To CURE a CANCER.*

Take of the Powder of Crabs-Claws finely searced, and made into Paste with Damask Rose Water, one Dram, and dried in Pellets or Lozenges; powder the Lozenges as you use them, and drink the Powder in Whey fasting every Morning. If there be a Sore, anoint it with Salve made of Dock-Roots and fresh Butter; make an Issue in the Neck, keep a low Diet, and refrain from any thing that's salt, sour, or strong.



*For a CANKER'D MOUTH.*

Take Green Thyme half a Handful, the Leaves of a Damask Rose-Tree, Violet-Leaves, Columbine-Leaves, Woodbine-Leaves, Strawberry-Leaves, of each one Handful, Sage one Handful and a half; boil all these together in three Pints of Spring-Water about half an Hour, then take up your Herbs, and drain them thro' a Sieve; then clear it into a Pan, and put half a Pound of Allum to it, and when it boils skim it well, and put a Pound of Honey into it, boil it a while, then keep it for your Use; add to these a Slip or two of Rue.

*For the DROPSY.*

Take green Broom, Horse-Raddish, and Dwarf-Elder, a Handful of each, of Maiden-Root wash'd and slit a Handful, and half a Pint of Mustard-Seed; put all these into three Gallons of Ale, as it runs off the Malt, not boil'd; work it together with Yeast, and take half a Pint Night and Morning, or as often as you think proper.

*Another.*

Take one Handful of Bay-Berries, three Spoonfuls of the best Mustard-Seed, one Handful of Juniper-Berries, one Ounce of Horse-Raddish, half a Handful of Sage of Virtue, and as much Wormwood-Sage, half a Handful of Scurvy-Grass, a Quarter of a Handful of stinking Orach, a small Sprig of Wormwood, a Sprig of green-Broom, and half an Ounce of Gentian-Root; scrape, wipe, and cut all these, and put them into a Gallon Bottle, then fill the Bottle with the best Strong Beer you can get, then stop it close, and let it stand three or four Days, and drink every Morning fasting half a Pint.

*Another.*

Take Horse-Raddish Roots sliced the long way as thin as you can two Ounces, two Ounces of Fennel-Roots,

Roots sliced, Sweet-Fennel-Seeds beaten two Ounces, the Tops of Thyme, Winter-Savoury, Sweet-Marjoram, Water-Cresses, and Nettle-Tops, of each one Handful, wiped and shred small. Boil these in three Pints of Spring-Water, a Quart of Sack, and a Pint of White-Wine; cover it close, and let it boil till it is half consumed; then take it off the Fire, let it stand to settle three Hours, then strain it, and to every Draught put in an Ounce of the Syrup of the five Roots, which you may have ready made at the Apothecaries. Take this in the Morning fasting, and at Three of the Clock in the Afternoon, and fast three Hours after it: If the Party have the Scurvy, which usually happens with the *Dropsy*, then put a Spoonful of the Juice of Scurvy-Grass to each Draught.

#### A REMEDY for RHEUMATICK PAINS.

Take of Hermodactyls, Sena, Turpeth-Roots, Scammony, two Drams of each; of Ginger, Zedoary, and Cubebs, one Dram of each; mix them and powder them: The Dose is from one Dram to two. Let the affected Parts be anointed with this Liniment: Take two Ounces of Palm-Oil, one Ounce of Oil of Turpentine, two Drams of Volatile Salt of Hartshorn, then lay on a Plaister of Mucilage. Some People that have been troubled with *Rheumatick Pains*, have by taking the Spirits of Hartshorn, in Water of Earth-Worms compounded, found exceeding Benefit.

#### To make DR. STEVENS'S WATER.

Take a Gallon of Claret, or brisk Canary, not over sweet; of Ginger, Cinnamon, Grains of Paradise, Nutmegs, Gallinal, Fennel and Coriander-Seeds, each three Drams, Mint, Sage, Rose-Pellitory, Rosemary, Wild-Marjoram, Wild-Thyme, Camomile and Lavender, of each one Handful: Beat the Spices very small, cut and bruise the Herbs, put them to infuse in the Wine twenty-four Hours, and distil them in an Alembick.

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This is call'd the *Golden Cordial*, and is a great Fortifier of the Heart and Stomach: 'Tis good in pestilential Diseases, and is a long Continuer of Health, even to extream old Age.

## *An EXCELLENT VOMIT.*

Take a Quarter of a Pound of clear Allum, beat it and sift it as fine as Flour, divide it into three Parts; put a Quarter of a Pint of Water into a Saucepan, and put the biggest Paper of Allum in, and let it simmer over the Fire but not boil; take it off and let it stand till it is blood-warm, drink it off, but take nothing after it, till it has work'd once; keep yourself warm, and take nothing in the working; you may walk about after it has work'd once; take it three Mornings together, or more if occasion requires, till the Stomach is clear. This is a very good Vomit in all Cases.

## *Another.*

Take of the finest White Allum two Ounces, beat it small, put it into better than half a Pint of new Milk, set it on a slow Fire till the Milk is turn'd clear; let it stand a Quarter of an Hour, strain it off, and drink it just warm: It will give three or four Vomits, and is very safe, and an excellent Cure for an Ague, taken half an Hour before the Fit; drink a pretty deal of Carduus Tea after it, or else take half a Dram of Ipecacuanha and Carduus Tea with it.

## *For the PILES.*

Take Pompilion, Flour of Brimstone and Oil of Elder, of each a sufficient Quantity, and Mutton Suet something more than any of the former, melt them together, and anoint the Part. If they are inward, cut a Piece and put it up.

## *Another.*

Take an Ounce of Sallad-Oil, Two-penny worth of Litharge of Gold, a Spoonful of White-Wine Vinegar, put all into a new Gallipot, beat it together with a Knife

Knife till it is as thick as an Ointment, spread it on a Cloth, and apply it to the Place: If inward, put it up as far as you can.

*A SALVE for a STRAIN or SORE.*

Take a Pint of the best Sallad-Oil, an Ounce of Bees-Wax, half a Pound of Red-Lead, boil these together, and then put in the Wax; when it grows brown it is enough; you may cut your Cloth in Shreds, and dip it in, then hang it to cool for the Sear-Cloth; pour the rest on an oil'd Board, and make it in Rolls.

*For CHILDREN very much SORE or GALL'D.*

Take a Handful of Stonecrop, *May* Butter from the Churn, Mutton-Suet from the Kidney, of Knot-Grass and Elder, each one Handful, and of Mallows and Yarrow the like, beat them and strain them, boil them and then strain the Liquor; then take Pompilion, anoint the Place aggriev'd, and put on a Piece of Scarlet-Cloth, and lay the Child with the Heels upwards; spread it on Glove-Leather, and lay it about the Place aggriev'd.

*For a BURN or SCALD.*

Take Mallows, Ground-Ivy, *St. John's* Wort and Elder-Leaves, two Handfuls of each, cut them very small, and boil them in a Quart of the best Sweet-Oil, with one Spoonful of *Venice* Turpentine, and two Ounces of Bees-Wax; boil it till it is a Salve, strain it into a Pot, and tie it up close.

*Another.*

Take two Ounces of White-Wax, three Ounces of Oil of Olives, one Ounce and a half of Mutton-Suet, *Castile*-Soap and Minium half an Ounce of each, Camphire and Dragons-Blood three Drams of each; make them into a Salve by melting them together, anoint with Oil to take out the Fire, then put the Plaister on, and dress it every Day.

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*OINTMENT for BURNS or SCALDS.*

Take Mallow-Leaves, Red Dock-Leaves, of each one Handful, two Heads of Honsleek, and a small Handful of green Elder, the Bark being scrap'd from it; wash the Herbs and the Elder, which being cut small, boil in a Pint and a half of Cream; boil it till it comes to an Oil, which, as it rises up, take off with a Spoon; afterwards strain it, and put to it three Drams of White-Lead powder'd fine.

*Another.*

Take a Pound of Hogs-Lard, two good Handfuls of Sheep's-Dung, a Handful of the green Bark of the Elder, the brown Bark being first taken off; boil all these to an Ointment. You must take out the Fire with Sallad-Oil, and a bit of an Onion, and the White of an Egg beaten well together, then anoint with the Ointment, and in less than a Week it will be well.

*To CURE the CHOLICK.*

Take of the Powder of Yarrow, in a Glas of warm Wine, and it will give you Ease immediately.

*To make a DIET DRINK to cool and cleanse the BLOOD, and to correct SHARP HUMOURS.*

Take four Ounces of Raisins, four Ounces of Figs, Sweet-Fennel and Aniseeds bruised three Ounces of each, two Ounces of Liquorice, two Handfuls of Cinquefoil, Fennel and Mallow-Roots, three Ounces of each; boil them for a Quarter of an Hour in four Quarts of Water, then strain it, and sweeten it with Sugar-Candy; when it is cold, put it in Bottles, drink three times a Day of it.

*A PURGING DIET-DRINK in the SPRING.*

Take six Gallons of Ale, twelve Ounces of Sena, three Ounces of Rhubarb, Maddar-Roots twelve Ounces, Dock-Roots twelve Ounces, of Agrimony and



and Scabious twelve Handfuls of each, Aniseeds three Ounces, slice and cut these, put them in a Bag, let it work in the Ale, drink of it three or four times a Day.

*An OPENING DRINK.*

Take Red-Sage, Liverwort, Horehound, Pennyroyal, Hyssop, Maiden-Hair, two Handfuls of each, one Pound of Figs, one Pound of Raisins stoned, half a Pound of blue Currants, Coriander-Seeds, Aniseeds, Liquorice, of each two Ounces, put all these in two Gallons of Spring-Water, let it boil away two or three Quarts, then strain it, and when 'tis cold put it in Bottles; drink half a Pint in a Morning, and as much in the Afternoon, keep warm and eat little.

*To STOP a LOOSENESS.*

Take the Conserve of Marigold-Flowers about the Bigness of a Nutmeg for three Nights; if it does not stop, take it in the Morning. Take a Pound of Marigold-Flowers to a Pound and an half of Sugar to make the Conserve.

*For a LOOSENESS.*

Boil a good Handful of Bramble-Leaves in Milk, sweeten it with Loaf-Sugar, and drink it Night and Morning.

*To make BITTERS.*

Take of the best Brandy one Gallon, two Ounces of Gentian-Roots sliced thin, an Ounce of Saffron, Six-pennyworth of Cochineal, and a small Quantity of Orange-Peel, put them in a Bottle, let them stand two or three Weeks.

*For the JAUNDICE.*

Take half a Pound of Treacle, a Quart of Ale, Liquorice-Powder, ground Turmerick, and Aniseeds beat fine, of each half an Ounce, Saffron Two-pennyworth, dry'd by the Fire and rubb'd small; put these to your Ale, and drink half a Pint in the Morning,  
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and about Three or Four of the Clock in the Afternoon; always shake it before you drink, and add half a Pint of Ale to it as you drink.

*Another.*

Take one Ounce of Turmerick; one eighth Part taken twice a Day, in a little warm Ale or Water-Gruel, will cure it.

*For the TOOTH-ACH.*

Several Things may be used to alleviate or remove this Pain, but the most certain Cure that we know of is Mr. *Greenough's* Tincture, publish'd by his Majesty's Royal Letters Patent.

*A DRINK to PRESERVE the LUNGS.*

Take three Pints of Spring-Water, put to it one Ounce of Sulphur, let it boil on a slow Fire, till half is consumed; then let it stand to settle, and strain it out, and pour it on a Dram of Coriander-Seeds, one Ounce of Liquorice scrap'd, and as many Aniseeds bruised; let it stand to settle, and drink a Quarter of a Pint Night and Morning.

*For STUFFING in the LUNGS.*

Take one Ounce of China-Roots powdered and sifted, two Ounces of White-Sugar-Candy powdered and sifted, one Ounce of Flour of Brimstone; mix these with Conserve of Roses, or the Pap of an Apple, take the Bigness of a Walnut in the Morning, fasting an Hour after it, and the last at Night, about an Hour after you have eaten or drank.

*A PURGE for HOARSENESS or any ILLNESS on the LUNGS.*

Take Hyssop and Maiden-Hair, of each one Handful, four Ounces of the Roots of Sorrel, a Quarter of a Pound of Raisins ston'd, Sena half an Ounce, and two Quarts of Barley-Water; put all these into a Jug,

Jug, and infuse them in a Kettle of Water two Hours; strain it, and take a Quarter of a Pint Night and Morning.

To CURE an INTERMITTING FEVER *without returning.*

Take *Jesuits Bark* in fine Powder one Ounce, Salt of Steel and *Jamaica Pepper* a Quarter of an Ounce each, Treacle or Molossus four Ounces; mix these together, and take the Quantity of a Nutmeg thrice a Day when the Fit's off, and a Draught of warm Ale or White-Wine after it.

To PREVENT a SORE THROAT in the SMALL-POX.

Take some Rue and cut it very fine, and bruise it, mix it with Album Græcum and Honey, and work it together, set it to heat upon the Fire, sew it up in a Linen Stay, and apply it pretty warm to the Throat, and as it dries make fresh Applications.

*For a SORE THROAT.*

Make a Plaister of *Paracelsus* four Inches broad, and so long as to reach from Ear to Ear, apply it warm to the Throat, then bruise Houseleek, and press out the Juice; add an equal Quantity of Honey, and a little burnt Allum; mix all together, and let the Party often take some on a Liquorice-Stick.

*For a STITCH in the SIDE.*

Take pounded Rosin and sift it, make it into an Electuary with Treacle, and lick it up often in the Day or Night as you shall think proper.

A CLYSTER for WORMS.

Take Wormwood, Lavender-Cotton, Rue, of each three or four Sprigs, one Spoonful of Aniseeds bruised, put them into a Pint of Milk, and boil them till one Part in three be consumed; then strain it, and put to it as much Aloes finely powdered as will lie on a

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Three

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Three pence, sweeten it with Honey, and give it pretty warm; it should be given three Mornings together; the best Time is three Days before the New and Full Moon.

*To KNOW if a CHILD has WORMS.*

Take a Piece of white Leather, and prick it full of Holes with a Knife, rub it with Wormwood, and spread Honey on it, strew the Powder of *Succetrine* Aloes on it, lay it on the Child's Navel when he goes to Bed; if he has Worms, the Plaster will stick fast; if he has not, it will fall.

*For the CURE of COLDS.*

Take Powder of Snake-Root twelve Grains, powder'd Saffron six Grains, *Venice Treacle* half a Drachm, four Grains of Salt-Volatile of Hartshorn, a Quantity of Syrup of Cloves sufficient to make it into a Bolus, to be taken when you go to Rest, drinking a large Draught of Mountain-Whey after it: Those that can't afford Mountain-Whey, may drink Treacle-Posset.

*For the THRUSH in CHILDREN'S MOUTHS.*

Take a hot Sea Coal, and quench it in as much Spring-Water as will cover the Coal; wash it with this five or six times a Day,

*An OINTMENT for a SCALD-HEAD.*

Take a Pound of *May Butter* out of the Churn without Salt, a Pint of Ale, not too stale, a good Handful of green Wormwood; let the Ale be hot, and put the Butter in to melt, shred the Wormwood, and let them boil together till it turns green; strain it, and when it is cold, take the Ointment from the Dregs.

*To DISPERSE TUMOURS.*

Take Frankincense, Resin and yellow Wax, of each four Ounces, melt them together, strain it, and when 'tis cool make it into a Roll, and keep it for your Use.

*A POULTICE to RIPEN TUMOURS.*

Take two Ounces of White-Lilly-Roots, half a Pound of Figs, two Ounces of Bean-Flour or Meal, boil these in Water till it comes to a Poultrice, spread it thick on a Cloth, apply it warm, and shift it as often as it grows dry.

*To make GREEN-WOUND SALVE.*

Take of Clown's All-Heal five Handfuls, stamp it and put it in a Pot, put to it four Ounces of Bear's Grease, half a Pint of Olive-Oil, and three Ounces of Wax sliced; boil it till the Juice is consumed, which is known when the Stuff doth not bubble; then strain it, and put it on the Fire again, adding two Ounces of Venice Turpentine; let it boil a little and put it in Gallipots for Use; melt a little in a Spoon, and if the Cut or Wound be deep, dip your Tents in it; if not, dip Lint, and put on it; defend the Place with a Leaden Plaster, dress it once a Day.

*To CURE the ITCH without SULPHUR.*

Take sharp-pointed Dock, and Elecampane-Root, of each one Handful, shred them small, boil them in two Quarts of Spring-Water till it comes to a Pint; strain it, and let the Party wash his Hands and Face two or three times a Day.

*Another.*

Take Scurvy-Grass and Capons-Feathers, one Handful of each, Camomile and Violet-Leaves the same Quantity, boil these in half a Pound of Butter out of the Churn till 'tis an Ointment; then strain and mix it with half an Ounce of fine beaten Black-Pepper, stir it in till it is cold, and anoint the Party all over, keep on the same Linen for a Week; then wash with warm Water and Sweet-Herbs, and put on clean Linen. Before you use this, you must take Brimstone and Milk for three Mornings; keep warm, and purge well after 'tis over.



*For FITS of the MOTHER.*

Take green Walnuts and of Rue one Pound, one Pound and an half of Figs, bruise the Rue and the Walnuts, slice the Figs in thin Slices, and lay them between the Rue and the Walnuts; distil it off, bottle it and keep it for your Use. Take a Spoonful or two when there is any Appearance of a Fit.

*For the BLOODY-FLUX.*

Take half an Ounce of the best Rhubarb very fine powdered, Cinnamon one Dram, Red Sanders two Drams, three Drams of *Crocus Martis* Astringent, as much *Lucatellus's-Balsam* as will suffice; make it into Pills, and take three every Night and Morning for fourteen Days. This has cured some that have lost a great Quantity of Blood, after other Remedies have had no Effect.

*For a FLUX.*

Take a Pint of new Milk, and dissolve in it half a Quarter of a Pound of Loaf-Sugar, and Mithridate about the Bigness of a Walnut; this must be given for a Clyster moderately warm; repeat it once or twice if Occasion requires.

*A CURE for the STONE and GRAVEL whether in the KIDNIES, URETERS, or BLADDER.*

Take the Herb Mercury, Saxifrage, Marsh-Mallow-Leaves, and Pellitory of the Wall, three Handfuls of each fresh gather'd, cut them small with a Pair of Scissars, and mix them together, and beat them in a clean Stone-Mortar, with a Wooden-Pestle, till they come to a Mash; then take them out, spread them thin in a broad-glaz'd earthen Pan, and let them lie, stirring them about once a Day, till they are thoroughly dry, (but not in the Sun) and then they are ready, and will keep good all the Year long. Of some of these Ingredients, so dried, make Tea, as you do

do common Tea with boiling hot Water, as strong as you like to drink it, but the stronger the better, and drink three, four, or more Tea-Cups full of it blood-warm, sweeten'd with coarse Sugar, every Morning and Afternoon, putting into each Cup of it half a Spoonful or more of the express'd Oil of Beech-Nuts fresh drawn, which is preferable to Oil of Almonds, or any other Oil, stirring them together so long as Occasion requires.

*EASE for the STONE.*

Take two Handfuls of dry'd Sage, a Quart of Milk, one Penny-worth of Hemp-Seed, one Ounce of Sugar-Candy: Boil all these together a Quarter of an Hour, and then put in half a Pint of *Rhenish* Wine; when the Curd is taken off, with the Ingredients, put it in a Bag, and apply it to the afflicted Part, and drink a good Glass full of the Liquor; let them both be as hot as can be endured. If there is not Ease the first time, warm it again, and use it, it seldom fails.

*For the STONE in the KIDNIES.*

Take Oil of Olives two Spoonfuls, *Daffy's* Elixir four Spoonfuls, Liquid Laudanum three Drops, Oil of Turpentine twenty Drops; mix them with Sugar, and take this Dose at the Beginning of the Fit.

*For the STRANGURY.*

Take Plantane-Water half a Pint, two Spoonfuls of Sallad-Oil, one Ounce of White-Sugar-Candy, beat them together very well, and drink it off.

*Another.*

Take three Spoonfuls of the Juice of Camomile in a small Glass of White-Wine, thrice a Day for three Days together.

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*To take off BLACKNESS by a BLOW or a FALL.*

Rub it well with a cold Tallow-Candle as soon as it is bruised, and this will take off the Blackness.

*To BREAK a BOIL.*

Take some Honey and Wheat-Flour, and the Yolk of a new laid Egg; mix it well together, and spread it on a Rag, and lay it on cold.

*For SPITTING of BLOOD.*

Take of Cinnabar of Antimony one Ounce, mix it with two Ounces of Conserve of red Roses; take as much as a Nutmeg Night and Morning.

*Another.*

Take Plantane-Leaves, the Tops of Stinging-Nettles, of each a like Quantity; bruise them and strain the Juice out, keep it close stop'd in a Bottle, of which take three or four Spoonfuls every Morning and Evening, sweetned with Sugar of Roses: The Juice of Comfrey Roots drank with Wine is very good; let the Patient be blooded first, and sometimes gently purged, but if there happens to be any inward Soreness occasioned by straining, this Electuary will be very convenient, *viz.* Take of Conserve of Roses two Ounces, *Lucentellus's* Balsam one Ounce, twelve Drops of Spirits of Sulphur; make it into a soft Electuary with Syrup of White-Poppies. The Dose is the Quantity of a Nutmeg every Morning and Evening.

*Another.*

Take of the purest Honey and Hyssop Water, a Pint of each; Coltsfoot and Agrimony, of each a Handful; a Sprig of Rue, brown Sugar-Candy, sliced Liquorice, Shavings of Hartshorn, two Ounces of each; one Ounce of bruised Aniseeds, sliced Figs, and Raisins of the Sun ston'd, of each four Ounces; put them all in a Pipkin with a Gallon of Water; boil it gently over

over a moderate Fire till it is half consumed, then strain it, and when it is cold put it into Bottles stop'd close: Take four or five Spoonfuls every Morning, at four in the Afternoon, and the last Thing you do at Night. If you add fresh Water to the Ingredients after the first Liquor is strain'd off, you will have a pleasant Drink to be used at any Time when you are a dry.

*To Stop VOMITING.*

Take an Ounce of Syrup of Violets, half a Pint of Mint-Water, a Quarter of an Ounce of Mithridate, half an Ounce of Syrup of Roses; mix them well together, and let the Person take two Spoonfuls first, and one Spoonful after every Vomiting, till it is stay'd.

*To Stop BLEEDING.*

Take a Pint of Plantane-Water, put to it two Ounces of Ising-glass, let it stand twenty-four Hours to dissolve; pour it from the Dregs, and put in a Pint of good Red Port-Wine: You may add to it three or four Sticks of Cinnamon, and two Ounces of double-refin'd Sugar; give it a Boil or two, and pour it off, and let the Party take two or three Spoonfuls, two or three Times a Day.

*To make SYRUP of GARLICK.*

Take two Heads of *Garlick*, peel it clean, and boil it in a Pint of Water some time; then put away that Water, and put a Pint more to your *Garlick*, and boil it till the *Garlick* is tender; then strain it off, and add a Pound of double-refin'd Sugar to it, and boil it in Silver or Tin till 'tis a thick Syrup; scum it well and keep it for your Use, taking a Spoonful in a Morning fasting, another the last at Night, for a short Breath.

*To make POMATUM.*

Take two Drams of Sperma-Ceti, almost a Dram of White-Wax, one Ounce of the Oil of Bitter-Almonds; slice the Wax very thin, and put it in a Gallipot, and  
put

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put the Pot in a Skillet of boiling Water; when the Wax is melted, put in your Sperma-Ceti, and just stir it together; then put in the Oil of Almonds, after that take it off the Fire and out of the Skillet, and stir it till it is cold with a Bone Knife, then beat it up in Rose-Water till 'tis white; keep it in Water, and change the Water twice a Day.

#### *A SALVE for a SPRAIN.*

Take a Quarter of a Pound of Frankincense, a Quarter of a Pound of Virgin Wax, half a Pound of Burgamy-Pitch, melt them well together, stirring them all the while till they are melted, then give them a good Boil, and strain them into Water, work it well into Rolls, and keep it for Use; the more 'tis worked, the better it is: Spread it on Leather.

#### *For the SCURVY.*

Take half a Pound of Sassafras, a Pound of Guaiacum, and a Quarter of a Pound of Liquorice; boil all these in three Quarts of Water till it comes to three Pints, and when it is cold put it in a Vessel with two Gallons of Ale: In three or four Days it is fit to drink, and drink no other Drink for six or twelve Months, according to the Violence of the Distemper, and it will certainly cure.

#### *CHILBLAINS.*

Roast a Turnip very soft, beat it to mash, and apply it as hot as you can bear it to the Part affected; let it lie on two or three Days, and repeat it two or three Times.

#### *To procure EASY LABOUR.*

Take half a Pound of Raisins of the Sun ston'd, half a Pound of Figs, four Ounces of Liquorice scrap'd and sliced, Aniseeds bruised one Spoonful; boil all these in two Quarts of Spring-Water till one Pint is consum'd, then strain it out, and drink a Quarter of a Pint of it Morning and Evening, six Weeks before the Time.



*To procure SPEEDY DELIVERY.*

Take of Borax powder'd half a Dram, mix it in a Glas of White-Wine, some Sugar and a little Cinnamon-Water; if it does no good the first Time, try it again two Hours after, so likewise a third time.

*To prevent AFTER-PAINS.*

Take half an Ounce of large Nutmegs, and toast them before the Fire, one Ounce of the best Cinnamon, and beat them together, then mix it with the Whites of two Eggs, beating it together in a Porringer, and take every Morning in Bed as much as will lie on the Point of a Knife, and so at Night, and drink after it the following Caudle.

Take a Quarter of a Pint of *Alicant* Wine or *Tent*, a Quarter of a Pint of Red Rose-Water, and a Quarter of a Pint of Plantane-Water; mix these together, and beat three new laid Eggs, Yolks and Whites, and make a Caudle of them; put into it two Ounces of double-refin'd Sugar, and a Quarter of an Ounce of Cinnamon. You must boil the Cinnamon in the Wine and Water before the Eggs are in, and when all is mixed, put to it half a Dram of the Powder of Knot-Grass: take of this six Spoonfuls after the Electuary Morning and Evening.

*To Stop FLOODINGS.*

Take the White of an Egg, and beat it well with four or five Spoonfuls of Red Rose-Water, and drink it off Morning and Night, nine Days together; it has cured, when all other Things have fail'd.

Let the Party often take *Ising-glass* boil'd or dissolv'd in new warm Milk, a Pint at a Time.

*For the GREEN SICKNESS.*

As the *Female Pills* invented by Dr. *John Hooper*, and made publick under the Sanction of Royal Authority,

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rity, are allow'd on all Hands to be the best Medicine ever yet prepared for the *Green Sickness* and other Disorders peculiar to the Female Sex, we think it unnecessary to set down any other Prescriptions under this Head, but recommend the Use of the said Pills to all our Readers who may have Occasion for such a Remedy.

### *An Admirable SEAR-CLOTH.*

Taken a Pound of beaten Rosin, a Pound of Frankincense finely beaten, one Pound of black Pitch, four Ounces of Cumminseeds powder'd, Four-pennyworth of Mace beaten and sifted, Four-pennyworth of Cloves beat fine, a Pound of Deer-Suet, and one Ounce of Liquid Laudanum: Season a new Pipkin, first lay it in cold Water, then boil Water in it, and set it by till it is cold, dry it, and put in the Deer-Suet and let it melt, shaking it about as you do Butter; then put in your Rosin, Frankincense, Pitch, Cummin-seed, Saffron, Mace and Cloves, and set them over the Fire, and let them have a Boil or two; take it off and let it stand a little, and then sprinkle in your Liquid Laudanum; let it simmer a little and then take it off, and when it is fit to spread, spread it on the thickest brown Paper, and use it as you have occasion for it. 'Tis good for Bruises, Pains, Burns, Scalds, and Sore Breasts; wipe the Plaster every Day, and put it on again; one or two Plaisters will do.

### *A LINIMENT to make the HAIR GROW.*

Take Bear's-grease two Ounces, Gum-Labdanum six Drams, half an Ounce of Honey, Southern-wood powder'd three Drams, Oil of Nutmegs a Dram, and Balsam of *Peru* two Drams; mix all these very well. This is to be apply'd to those Places which are bald, but you must first rub the bald Places with an Onion till very red, then do them over with this Liniment, and repeat it two or three Times a Day for three Months.

*An UNIVERSAL PURGE.*

Take Sweet-Fennel bruised one Dram, Sena half an Ounce, and steep them all Night in somewhat more than a Quarter of a Pint of Ale; next Morning strain it and press it out, and dissolve in the Liquor an Ounce of good Manna, then strain it again.

*A good PURGE.*

Take one Ounce of Liquorice, scrape it and slice it thin, and a Spoonful of Coriander-Seeds bruised; put these into a Pint of Water and boil it a little, then strain this Water into an Ounce of Sena; let it stand six Hours, strain it from the Sena, and drink it fasting.

*A CORDIAL TINCTURE.*

Take an Ounce of Liquorice, an Ounce of Coriander-Seeds, two Ounces of the best *Persian* Rhubarb, a Dram of Saffron, two Drams of Cochineal bruised, and a Pound of Raisins of the Sun ston'd; put to these two Quarts of *French* Brandy, and stop it close, then set it in the Sun, or by the Fire-Side for fourteen Days, then pour off the Tincture, and put to the Dregs a Quart of Brandy, and let it stand for some time; then strain it off, and mix them together for Use.

*For a RUPTURE.*

Take Oil of Eggs, and very well anoint with it the Part afflicted.

*Another.*

Take a Bull's Bladder, dry it and rub it to Powder, with which mix Powder of Bones, and Powder of Rosin, and take them on the Point of a Knife dry, the last thing at Night, for seven Times; eat nothing that is loosening, and take no Milk. It will cure it without fail.

*Another.*

*Another.*

Towards the End of *March* get one Pound of Comfrey-Roots, half a Pound of Fern-Roots, half a Pound of Knots of Scurvy-Grafs before they are quite blown, one Ounce of Juniper-Berries, one Ounce of Dragons-Blood, half a Pound of the Roots of *Solomon's Seal*, Mace and Nutmegs a Quarter of an Ounce of each: Scrape your Roots very clean, and slice them thin, and put each Sort by themselves in a clean Paper Bag, lay them on a clean earthen Dish, put them in a slow Oven till they are fit for Powder; then do the same to the Scurvy-Grafs, that they may be finely powder'd and mix'd together, and kept close in a Glafs with Paper round it. You may give as much of this Powder to a young Child in any Liquor, as will lie on a Sixpence, Night and Morning; to one of seven Years more; to a Man or Woman as much as will lie on a Shilling; put the Powder in a Spoon and wet it to mix, and take it for three Weeks.

POWDER *for* BURSTENNESS.

Take a good Quantity of wild Musk, Roots and all, pick wash and dry them, take of Currant-Leaves, Vine-Leaves and Strings, an equal Quantity, take also a Quart of Hempseed; lay the Seed at the Bottom of the Pot, the Leaves and Roots on the Top, then put it into an Oven; dry them, rub them, and sift them together. The Person must take as much of this Powder as will lie on a Sixpence, in a little Ale in the Morning, and at Four in the Afternoon, and continue it five or six Weeks. The Powder should be made in *May* if possible.

*To make* LIP-SALVE.

Take half an Ounce of Virgin's-Wax, half a Pound of Butter, half an Ounce of Benjamin, half an Ounce of Ackarony-Root, half an Ounce of fine Sugar, and a Bunch of white Grapes, put all these over the Fire,  
till

till they are melted, then strain it thro' a Sieve, and make it into Cakes.

*A PLAISTER for WEAKNESS in the BACK.*

Take Shepherd's-Purse, Plantane, Knot-Grass, Comfrey, one Handful of each; stamp them small, and boil them in a Pound of Oil of Roses, and a little Vinegar; strain it when 'tis well boil'd, set it on the Fire again, and add to it one Ounce of Chalk, one Ounce of Bole-Armoniac, four Ounces of Wax, Terra Sigillata one Ounce, let them be boil'd well, and keep it stirring till it is cool; make it into Rolls, and keep it for Use; let it be spread on Leather when you lay it on the Back.

*A DRINK for the same.*

Take of Clary and Knot-Grass, of each one Handful, four Roots of Comfrey, a Sprig of Rosemary, a little Galengal, of Nutmeg and Cinnamon a good Quantity sliced, the Pith of the Chine of an Ox; stamp and boil all these in a Quart of Muscadine, strain it, and put to it six Yolks of Eggs, sweeten it with double-refined Sugar, and drink a good Draught Morning and Evening. Take Conserve of red Roses and Crocus Martis mixed together three or four times a Day.

*To INCREASE MILK in NURSES.*

Make a Gruel with Lentils, let the Person drink freely of it, or boil them in Posset-Drink, which they like best.

*For the FALLING DOWN of the FUNDAMENT.*

Take sliced Ginger, and put it in a little Pan, and heat it over a clear Fire, and put it in a Close-Stool; Let the Person sit over it, and receive the Fume; put in the Ginger by a little at a time, and keep it warm.

*To CURE the SPLEEN or VAPOURS.*

Take two Drams of Gentian sliced, an Ounce of the Filings of Steel, half an Ounce of Carduus-Seeds  
F f bruised,



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bruised, half a Handful of Centaury-Tops, put all these into a Quart of White-Wine four Days, and drink four Spoonfuls of the Clear every Morning, fasting two Hours after it, walking about; if it binds too much, take once or twice a Week some little Purge to carry it off.

### *To make VERTIGO-WATER.*

Take Cinquefoil, Sandine, Wood-Betony, the Leaves of red Sage, of each a good Handful, boil them in a Gallon of Spring-Water, till it comes to a Quart; when 'tis cold, put a Pennyworth of Roch Allum into it, then bottle it, and when you use it, put a little of it into a Spoon, or in the Palm of your Hand, and snuff it up; don't go into the Air immediately; this must be made between the first and tenth of May.

### NECKLACES *for* CHILDREN CUTTING *their* TEETH.

Take of Orpin, Henbane and Vervain, scrape them clean with a Knife, cut them in long Beads, and string them green; first Henbane, then Orpin, then Vervain, and so do till 'tis the Bigness of the Child's Neck: Then take as much red Wine as you think the Necklace will suck up, and put into it a Dram of red Coral, as much single Peony-Root finely powdered: Soak your Beads in this twenty-four Hours, and rub the Powder on the Beads. Syrup of Lemons, and Syrup of single Peony, is excellent to rub the Child's Gums very frequently.

### *To PREVENT or CURE the PLAGUE.*

Take of Muscadine-Wine three Pints, boil in it one Handful of Sage, and one of Rue, till a Pint is wasted; then strain and set it on the Fire again, and put therein long Pepper, Ginger and Nutmegs, three Quarters of an Ounce each, beat together very fine, and let it boil a little; then put to it two Ounces of Treacle, one Ounce of Mithridate, a Quarter of a Pint

Pint of Angelica-Water, dissolve the Treacle and Mithridate in the Angelica-Water, then mix all together. Take of it Morning and Evening two Spoonfuls warm; if infected, take it in Bed and sweat with it, but if not, one Spoonful in the Morning will be enough, and don't sweat after it; you may take half a Spoonful at Night. This is good in the Small-Pox or Measles. It was used in the Time of the Plague with great Success, both to Young and Old.

*For the GOUT in the STOMACH.*

Boil half a Handful of Tansy in half a Pint of strong White-Wine, and drink the Decoction as hot as possible. It seldom fails to remove the Pain in less than a Quarter of an Hour.

*Some CURSORY REMARKS on the CAUSES and SYMPTOMS of a great Variety of CHRONIC DISEASES incident to HUMAN BODIES. Intended as a proper SUPPLEMENT to the preceding RECIPES in PHYSIC and SURGERY, for the more ready Application of them with Judgment and Success.*

AS nothing is more material to Health than to know the Causes and Symptoms of approaching Diseases, and by that Means be in some Measure prepar'd, by a timely Application of proper Medicines, either wholly to remove them, or at least to check their Violence when we are actually attack'd, we shall make no Apology for the subsequent Remarks, as they are principally drawn from the Writings of the

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most able and experienced Practitioners in Physick:  
And in the first Place shall treat of

### AGUES.

An *Ague* is a periodical Disease of the Fever Kind, consisting in a cold shivering Fit, succeeded by a hot One, and going off in a Sweating. If the Coldness and Snivering be inconsiderable, and the hot Fit only felt, 'tis then call'd an Intermitting Fever. According to the different Periods or Returns of the Fits, the Disease is denominated either a Quotidian, Tertian or Quartan *Ague* or Fever.

The next Cause of *Agues* seems to be an obstructed Perspiration, or whatever occasions a Lentor in the Blood. The Symptoms are an Heaviness and Reaching; a weak, slow Pulse; Coldness and Shivering felt first in the Joints, and from thence creeping by Degrees all over the Body; Pain in the Loins, and an involuntary Motion of the under Jaw.

A Vernal *Ague* is cur'd with Ease; but an Autumnal one is more obstinate, and, if complicated with any other Diseases, dangerous.

When it proves fatal, it is in the cold Fit, thro' the Oppression of the Spirits.

### AIR.

*Some short RULES relating to it.*

I. The healthiest Situation for a House is in a Champaign Country, on the Side of a small Hill with a Southern or Western Exposition.

II. Tender Persons on the setting in of Easterly and Northerly Winds should change their Bed-Rooms for others of Westerly and Southerly Lights, and in wet Seasons just the Reverse.

III. When the Weather at *London* is dark, dull and foggy, Persons of tender Constitutions should either remove into the Country, or keep up as much as possible

in warm Rooms, go early to Bed, and rise be-  
times.

IV. Every one, in order to preserve their Health,  
should endeavour to be as clean and sweet as possible,  
not only in their Cloaths, but their Houses and their  
Furniture

V. When the Wind blows much from the South  
without Rain, 'tis a Prognostic of unwholesome Wea-  
ther: So likewise is a Plenty of Frogs, Grass-hoppers  
or Flies: Great and early Heats in the Spring with-  
out Winds, great Droughts in Summer are other Signs;  
but a dry *March*, a showery *April*, and a dry *May* are  
the pleasing Prospects of a wholesome Summer.

VI. *Airs* proper for consumptive Persons, or such  
as have long labour'd under any Disease, and are upon  
the mending Hand, are for the most part plain Cham-  
paigns, but grassy.

VII. And Lastly, To have the Benefit of good *Air*,  
avoid living in low-roof'd Rooms, or such as are full  
of Windows or Doors. Neither are Stone-Walls so  
wholesome as Timber or Brick.

#### APOPLEXY

Is a sudden Abolition of all the Animal Functions  
in the whole Body; the Pulse only moves, and the  
Person thus affected snorts strongly, but never stirs, or  
has any Sense of Feeling. This and a Lethargy,  
which bears a near Affinity to it, of all Diseases are  
the quickest, and the most dangerous.

The Causes of this Distemper are a particular Con-  
formation of the Body; a short Neck, a fat Consti-  
tution; whatever obstructs the Motion of the Blood  
thro' the Arteries of the Brain; a Thickness of the  
Blood; attended with the Head-Ach, Redness of the  
Face and Eyes, &c. The immediate Fore-runners of  
it are a Vertigo, Staggering, Loss of Memory, Stu-  
por, Sleepiness, a Noise in the Ears, and a deep la-  
borious Breathing. Such as are addicted to this Dis-

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ease ought never to go to Bed with a full Stomach, nor to lie with their Heads low.

#### ASTHMA

Is a dangerous Disease at all Times, but more so where the Want of Relief and the Necessaries of Life are super-added. Cold is the principal Cause. There are divers Sorts of it, and each of them dangerous; but more so to such as have been frequently indisposed by them, and to Persons in Years, than to those who have Youth on their Sides, and have never been afflicted with any Fits of it before.

#### CACHEXY

Signifies a bad Habit of Body, proceeding from dis-temper'd Juices: It differs only in Degree from a Dropsy. Gross, glutinous, or viscous Food is often the Occasion of it. The Symptoms are these that follow: First, the Face will be pale and bloated, and the Skin soft and flabby; the Person thus disorder'd grows weary without Exercise, and hates to stir about; has a Cold in his Limbs, a heavy Pain in his Head, an Inclination to Sleep, becomes stupid, breathes with difficulty, loses his Stomach, and is for the most part costive; his Water is pale and muddy, his Pulse slow and weak, and at last he grows so weak and feeble as not to be able to stir at all.

#### CHOLICK

Is originally nothing more than a Disorder of the Choler, but for the generality is us'd to express any Disorder of the Stomach or Bowels, that is attended with Pain. There are divers Species of this Disease. And first a *Bilious Cholick*, which arises from Abundance of Acrimony, which occasions continual Gripes, &c. and for the most part a Looseness. 2. *Flatulent Cholick*, proceeding from Wind pent up in the Bowels, which distends them into unequal and unnatural Capacities. 3. An *Hysterical Cholick*, arising from Disorders in the



the Womb, which are communicated by Consent of Parts to the Bowels. 4. A *Nervous Cholick*, proceeding from convulsive Spasms and Contortions of the Guts themselves from some Disorders of the nervous Fluid in their component Fibres. And Lastly, the *Stone Cholick*, proceeding from the Irritation of the Stone or Gravel in the Bladder or Kidneys.

#### CONSUMPTION

Is a Disease of fatal Consequence, and is frequently attended with an Hectick Fever. There are various Kinds of it, according to the Variety of its Causes; for there are hereditary and casual Consumptions; as also acute and asthmatical ones; but the most common is that of an *Ulcer of the Lungs*, which pines and wastes the Patient till his Legs fail him, and then puts a Period to his Life. This Disease is divided into four Stages. The first is call'd a Disposition to it; the second is a Stuffing of the Lungs; the third a hard Swelling on the Glands of the Lungs; the last an Inflammation and Ulcer of the Lungs. The first is easy to be cur'd, the second and third admit of palliative Cures; but the last is fatal.

#### COSTIVENESS

Is a troublesome Ailment, and often produces divers Diseases; such as Cholicks, Head-achs, Piles, Twisting of the Guts, Fevers, and Inflammations of the Bowels.

#### COUGHS and COLDS.

*Coughs* to some People prove of very dangerous Consequence, because their Blood is so full of Salts, that the least Cold, which gives them Coughs, endangers an Inflammation of the Lungs: Others, whose Blood is not so saline, often catch Cold, but rest easier under it.

As Colds frequently lay the Foundations of the most desperate Diseases, they ought always to be taken in Time.

#### DIABETES.

## DIABETES.

The most common Cause of this Distemper is the too great Use of Spirituous Liquors.

## DROPSY.

There are several Species of this Disease, which owe their Denomination to the Part affected. There is an *Hydrocephalus*, i. e. a Dropsy of the Head, which is incurable when the *Serum* is extravasated into the Ventricles of the Brain; and is generally fatal in Infants when the Sutures are clos'd; a *Dropsy of the Breast*, a *Dropsy of the Lungs*, &c. an *Ascites*, a *Tympany*, an *Anasarca*, &c.

Any Stoppage of the free Circulation of the Blood will produce a Dropsy: The most common Causes of it are an hereditary Disposition to it; Swelling down great Quantities of any cold watry Liquors, violent acute Distempers, the Jaundice, obstinate Fevers, Bloody Fluxes, &c. but the most common of all is a too copious Use of fermented and spirituous Liquors. The Effects are a Swelling of the Legs at Night, by Degrees ascending higher and higher; a Swelling of the Belly; Shortness of Breath, Thirst, Urine in too small Quantity, and no Sweat.

## EPILEPSY.

The Fit of it seems to be only a more severe and universal Convulsion; the Access of it is sudden for the most part, deprives the Patient of his Sense and Understanding, and fells him, as it were, to the Ground at once, from whence 'tis call'd also the Falling Sickness. The Causes are sometimes an hereditary Disposition to it; sometimes it is owing to a sudden Fright of the Mother when with Child of the Patient: Sometimes again it proceeds from a Contusion of the Brain, or an Abscess; from Fulness, Heat, Drunkenness, intense Study, sudden Terror, and the like. There is no Disease more terrible in its Symptoms and Effects, the

worst of which are a Weakening at least, if not a total Abolition of the Faculties of the Mind.

### EXERCISE.

1. A due Degree of it is indispensably necessary towards Health and long Life. 2. Animal Food and strong Liquors are prejudicial. 3. Walking is the most natural, Riding on Horseback is most effectual for the Tender; Riding in a Coach is only for those who are infirm, and for Children that are unable to walk. Being in the Air contributes much to the Benefit of Exercises. All Exercises in general promote Health, increase Strength, and stretch out the Organs.

### F A I N T I N G S

May proceed from different Causes, as Excess of Joy or Sorrow; sudden Surprizes, Worms, stubborn Heartburns, &c. and are always dangerous if they come often, without some apparent Cause. Sometimes they are occasioned by a Fulness of Blood. Those who are subject to them, and Women especially, must carefully avoid all Sorts of Drams; for they afford but a temporary Relief, and cause the Distemper to return with greater Force. Chocolate is much better for them, as it will stay within them, recruit their Spirits, and not burn their Stomachs.

### F E V E R.

The Causes of this Distemper are almost infinite; it generally indeed proceeds from Cold, but sometimes from Heat, and incautious Drinking to quench the Thirst occasioned thereby: As soon as a Fever is introduced by a Cold, a general Weakness attacks the Patient; he feels chilly, perhaps shivers and trembles, his Pulse grows quick, he breathes short, he is sick, giddy, vomits and grows thirsty; his Tongue becomes white, his Head throbs and is painful; he loses his Appetite, grows hot and sweats, his Water is high-colour'd, he becomes either costive or too loose;

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loose; and, if not taken in Time, he falls into Convulsions, Ravings, and dies.

## FISTULA

Is a sinuous Ulcer arising principally from a Bile, or inward Piles. That arising from the former is the more painful and difficult to cure. Unless some great Uneasiness attend them, they should not be cur'd directly, but rather purposely kept open; for in ill-constitution'd Bodies they serve for a salutary Drain of peccant Humours.

## GOUT

Is a Disease better known than understood. It is justly call'd the Disgrace of Physick and Physicians. The most common Causes are an hereditary Disposition to it, a too rich and high Diet, and too copious an Use of Wine and other Spirituous Liquors, especially at Supper; Excess in Venery, a gross Habit of Body, the too frequent Use of Acids, a sudden Chilling of the Feet after a Sweat, or drying them at a Fire after being wet and cold: A sedentary Life, with a plentiful Diet, and intense Study will contribute very much towards it.

## HEART-BURN

Is a very troublesome Pain in the Upper Orifice of the Stomach. It is often caused by the too frequent Use of stale Liquors, Vinegars, Spices, &c. by Indigestion, Exercise too soon after Eating, or overmuch Eating, &c.

## HICCUGH

Is a convulsive Motion of the Diaphragm, and sometimes cur'd by Sneezing only. Sometimes it becomes incurable.

## JAUNDICE

Often proceeds from Grief, and occasions a Yellowness most commonly attended with the Heart-burn.

When

When it inclines to Greenness or Blueness 'tis call'd the *Black Jaundice*. The Yellower is easiest to be cur'd. It sometimes follows the Cholick.

#### KING'S-EVIL

Is a Tumour hard and unequal, seldom painful; for the generality of the same Colour with the rest of the Body, but sometimes red or livid. It is difficult to cure at any Time, but, if hereditary, almost if not absolutely incurable.

#### MELANCHOLY MADNESS.

This being a Distemper more shocking than Death itself, and hard to be cur'd whenever it has taken deep Root, the Approaches towards it ought to be carefully observ'd, - and all the Judgment and Precaution imaginable used to obstruct and prevent it. The Symptoms are, for the most part, short Sleeps, obstinate Vigilance, troublesome or distracting Dreams, great Anxiety of Mind, with Sighing, sudden Fits of Anger without Cause, Love of Solitude, Suppression of usual Evacuations, great Heat, Eyes hollow and fix'd, immoderate Laughter or Crying without Occasion, too great Loquacity, and too great Taciturnity, by Fits; great Attention to some one particular Object, and all these Symptoms without a Fever.

When this Disease is hereditary, 'tis seldom if ever cur'd.

#### MEASLES.

This Distemper may be known by the following Signs: In the Breeding of them, the first Day the Patient is hot and cold by turns; the second Day comes on a Fever, with great Sickness, Thirst, Cough, Headiness and Sleepiness; Sneezing, Vomiting, loose and greenish Stools, a serous Humour from the Nose and Eyes are the Symptoms the fourth or fifth Day, when the Efflorescence and Eruption commence. The sixth Day the Pustules die away, and the Face becomes rough.

On



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On the eighth Day they quit the Face, and on the ninth the whole Body; and then the Fever increases, and the Cough and Difficulty of Breathing grows very troublesome.

### MORTIFICATIONS.

There are two Degrees of this terrible Distemper. First, A *Gangrene*, which is known by a Change of the Flesh into a black Substance, attended with a Diminution or Loss of the natural Heat of the Part: And Secondly, a *Sphacelation*, which is so call'd, when the *Mortification* becomes entire, or affects the Bony as well as Fleishy Parts.

This Distemper may be brought on by the several Causes hereunder mention'd. First, By old Age. Secondly, By the confluent Small-Pox. Thirdly, By Scorbutic or Dropsical Disorders. Fourthly, From the Bites of venomous Creatures. Fifthly, From Wounds, and too streight Bandages on them. Sixthly, From violent external Colds. Lastly, From Issues, the too close paring of Nails, Corns, &c.

### PALSY

Is a Relaxation of the neryous Parts from their natural Tone, by which Means their Motion is impair'd, and they become incapable of exerting their proper Offices. If it resists the Effects of Medicines, or if it happens to Persons in Years, or of an ill Habit of Body, it remains for the most part incurable. When the Distemper is of any considerable Duration, the Loss of Memory is the assured Consequence.

### PLEURISY

Is an Inflammation of the *Pleura*, and is hardly distinguishable from an Inflammation of any other Part of the Breast, Lungs, &c. It proceeds from a stagnant Blood, and is to be remedied by Evacuation, Suppuration, or Expectoration, or all together. Other Causes of it are a particular Disposition to inflammatory Distempers;

Distempers; a Streightness of the Arteries of the *Pleura*; a Callosity of that Membrane; an Adhesion of the Lungs; the sudden Admission of cold Air by too thin Cloathing; too hot a Regimen, and more particularly a too plentiful Use of Spirituous Liquors; cold Liquors drank when the Body is hot; but principally, a cold Air from a Northerly or North-easterly Wind; from all which Causes proper Cautions may be taken by way of Prevention.

When the Disease resists all Remedies, the sudden Abatement of the Pain, a quick weak Pulse, sometimes intermitting, short Breath, and cold Sweats, are Symptoms of a Gangrene, and approaching Death.

#### QUINCY, or SQUINANCY,

Is a Difficulty of Swallowing, putting the Patient in Danger of Suffocation by reason of the Tumour in the Throat. If there be no Tumour, the *Quincy* is almost always mortal: When the Redness is most thrown outwards, it is most safe.

Such as are of a sanguine Complexion, and have red Hair, are most subject to this fatal Disease.

#### RHEUMATISM

Seems to be brought about by much the same Causes as those by which the mucilaginous Glands in the Joints are render'd stiff and gritty in the Gout.

#### RUPTURES,

In general, are a Falling down of the small Guts, or the Caul of the Bowels; and, if old Persons are afflicted with this Misfortune, they are seldom if ever cur'd. They produce sometimes the *Iliac-Passion*, and sometimes a Gangrene.

#### SCIATICA.

The Symptoms are, first, an Heaviness in the Part affected, which cannot be mov'd without great Difficulty, with a slight Numbness and Stinging in the Part,

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and a pungent Pain. Sometimes 'tis attended with a Fever, and grievous Pains in the Loins: Sometimes the Leg withers, grows shorter, and is very weak and lame.

#### SCURVY

Is the reigning Distemper of *England*, and is caus'd by eating Flesh-meats too intemperately, and without mature Consideration. 'Tis productive of very troublesome Disorders, and distinguish'd principally into Hot and Cold.

This Distemper principally invades in the Winter, and seizes more particularly on such as are sedentary, and live upon salted and smoak'd Flesh and Fish, or on large Quantities of unfermented farinaceous Vegetables, and drink bad Water; such as are hypochondriacal, and hysserick; and sometimes such as have taken the *Peruvian Bark*, either in too great Quantities, or without proper Evacuations.

#### SMALL-POX.

This Distemper (which is the Terror of the Young and the Beautiful) is so general, and so few escape it, and at the same Time so spreading and infectious, that it is highly necessary to know the first Symptoms of it, which are first a Chilness, and a Rigor, succeeded by a Fever and constant Heat, a certain Splendor or shining in the Eyes, with a little Moisture, which is very observable in Children; a great Pain in the Head, with Dulness, Drowsiness, Sleepiness, a Pain in the Back in some, but Pains in the Limbs in all; Anxiety, Inquietude, notwithstanding their Drowsiness; Loathing, Sickness of the Stomach, Vomiting, and in Infants Convulsions some short Time before the Eruption.

#### SPIRITUOUS LIQUORS

Are so evidently pernicious to the human Body, that we cannot refrain from making some cursory Observations on their bad Effects.

Spirits

Spirits of Wine are an immediate Styptick, and, when injected into the Veins, are sudden Death; and if swallow'd down in large Quantities are certain, tho' not always immediate Death. They are so far from attenuating, volatilizing, and rendering perspirable the Animal Fluids, that they rather condense them, and harden the Solids.

The drinking these pernicious Liquors to Excess destroys more Persons, all over the World, than either War, Pestilence, or Famine; and yet how fond are the greatest Part of both Sexes of this enchanting Siren!

#### STAGNATIONS

May proceed from sudden Frights, from drinking great Quantities of Spirituous Liquors, &c. This Malady is very difficult to be relieved.

#### STOMACH.

The Inflammation of it is a dangerous Disease; the Symptoms are a vehement Burning, fix'd pungent Pain in the Stomach attended with a Fever; a great Increase of this Pain in a few Moments after swallowing any Thing; succeeded with Vomiting, a painful Hic-cough, and great Anxiety.

If this Disease be not speedily cur'd, it proves fatal.

This Disease demands a total Abstinence from every Thing that has Acrimony in it.

#### STONE and GRAVEL, &c.

These happen for the most part in the *Kidnies* and *Bladder*. The Symptoms of the former are a dull Pain in the *Kidney*, bloody Water upon a sudden Jolt or violent Motion; Pain in stooping; Pain in the Thigh, Sickness in the Stomach, cholical Pains, a Variety of Changes in the Colour of the Urine.

The Symptoms of the latter, *viz.* the Stone in the *Bladder*, are a Titillation about the Neck of the *Bladder*, and the Parts all thereabouts; a frequent Occasion to make Water, a Sensation of Weight in the

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lower Belly, under the Shear-Bone; a Dribbling, Difficulty, and a momentary Suppression of Urine, attended with a Motion to go to Stool; and a burning Pain in the Urethra.

#### STRANGURY

Is any Difficulty of Urine from what Cause soever, attended with a continual Dripping. It is frequently caused by Blistering, and is a very troublesome Attendant on that painful Operation.

#### SURFEIT

Is an Indisposition of Body, with a Sense of Heaviness at the Stomach, and Sickness, succeeded, for the most part, by Eruptions in the Skin, and a small Fever. It is generally consequent upon eating or drinking unwholesome Things, or on some Excess in either Food or Drink: There are other Causes however, such as too plentiful a Draught of cold Water, or small Beer, especially when hot in the Summer-Time, too violent Exercise, bad Air, &c. The Eruptions are like a *Rash*.

#### SORE THROATS

Proceed for the most part from Colds, and ought to be taken Care of early, for fear of any inflammatory Disorders ensuing.

#### TWISTING *of the* GUTS

Is a very dangerous Distemper, and greater Numbers of those who are afflicted with it die than recover. The Case is very desperate, when there is no Discharge by Stool, but of Blood; as also when cold Sweats succeed the Pain.

#### ULCER

Is a Solution of Continuity, from a sharp Humour, changing the Nourishment of the Part into Corruption.

When 'tis of long standing, it is difficult to be cur'd.

VOMITING



VOMITING

Is either a Distemper which ought to be stopp'd, or a Relief to pump up morbid Matter from the Stomach: The first shews itself too plainly to need Description, and is sometimes very dangerous: The last is often indicated by a Nausea, or Loathing, which for the most Part ought to be brought to a Vomiting.

WORMS.

Divers Sorts of them breed in the Body, and take up their Residence either in the Stomach or Bowels, and sometimes near the Fundament, where they frequently knit themselves together, and appear like a Bag of Worms; and according as they are situated, the Symptoms and Complaints are different, both in Kind and Degree: In some they occasion Looseness, in others Costiveness, or frequent, but ineffectual Motions to go to Stool. In some they cause a fetid, or stinking Breath, in others they make the Belly hard and inflated: Other Symptoms there are besides the foregoing, viz. a voracious Appetite, and almost continual Thirst, Feverishness by Fits, an intermitting Pulse, and glowing Checks. Some again, who are afflicted with them, have a Heaviness, or Pain in the Head, start in their Sleep, and are most miserably terrified by their Dreams; others doze, like People in a Lethargy: There are many other Symptoms that might be mention'd; but as these are the principal, it would be too tedious to enumerate them all.

N. B. *Those who are willing to see a larger System of COOKERY, PHYSICK, &c. would do well to consult the House-keeper's Pocket-Book, publish'd by Mrs. HARRISON.*

*As a Taste for raising and cultivating Flowers  
has of late Years prevail'd almost univer-  
sally in this Nation, many of the Ladies  
themselves employing Part of their Time in  
so innocent and delightful an Amusement,  
we hope the following KALENDAR, di-  
recting what is necessary to be done in the  
FLOWER GARDEN every Month in  
the Year, will not be unacceptable to our  
fair Readers.*

*The CURIOUS FLORIST : A little, poetical  
TALE, illustrating the Power of SIMPLES.  
By Way of Introduction.*

**S**EATED near Paris sweetly by the Sein,  
In single State there liv'd a happy Swain,  
Whose little Garden was his whole Affair,  
Eas'd of all publick, and domestick Care :  
And tho' he call'd no wealthy Farms his own,  
Nor his low Rooms with costly Arras shone ;  
Yet something for old Age he kept, a Field,  
Which more than spacious Provinces could yield ;  
In Regions far remote he Simples sought,  
And foreign Plants from distant Mountains brought :  
Then treasur'd up at home the healing Flow'rs,  
And multiplied with Art his useful Stores :  
He could their latent Qualities reveal,  
Nor would their Virtues from his Friends conceal.  
Unnumber'd Patients to his House repair,  
Nor Day, nor Night, the Street was ever clear  
Of sickly Tribes, who crowded for his Care :

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They in whose Blood the burning Fever reigns,  
Or wat'ry Dropsy, or scorbutick Pains;  
They whose Disease now heightens, now remits,  
Shiv'ring and burning with alternate Fits,  
Whose desperate State Physicians long gave o'er,  
His Flow'rs and Herbs to perfect Health restore.

## The FLORIST'S KALENDAR.

### JANUARY.

IF the Season prove wet, or frosty, your *Anemonies*, *Hyacinths*, *Ranunculus's*, and such other Flowers as are in Beds, must be carefully cover'd; and if you have any choice *Julystowers* or *Auriculas* in Pots, lay them down on one Side, that the Rain may fall off. Such of your Flowers as lie buried in the Ground, should have some *Pease-haulm*, *Straw*, or something of the like Nature thrown over them; but in case they appear above the Surface, they must be preserv'd by Coverings, arch'd over with Hoops. On the other Hand, if the Season prove mild and favourable, let the Mats or Cloths with which they are cover'd be taken off, and expose them as much as may be to the Air; for otherwise, 'tis very probable, their Roots will perish.

If you have any Seedling Flowers in Pots, or Tubs, such as the *Persian Iris*, *Spring Cyclamen*, *Ranunculus's*, *Hyacinths*, *Crown Imperials*, *Narcissus's*, or any other Flowers that are bulbous and tuberous-rooted, you must cover them close, in case any heavy Snow should fall, or the Weather should prove dry and frosty.

Such Roots of *Ranunculus's*, *Tulips*, and *Anemonies*, as you have thought proper to keep out of the Soil, in order to succeed those which were set in Autumn, must now be planted, in case the Season proves mild and fair; but if, after their Plantation, it should ei-  
ther

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ther freeze very hard, or any heavy Showers should fall, they must be cover'd, and kept warm, to prevent their Roots from decaying.

What Parcels, or Heaps of Compost you have must now be turn'd over and over; in order to be made mellow by the Frost; and particular Care must be taken that the Clods be well broken. Let this be done as often as conveniently may be; for by such a Repetition, your Manure will be fit for Service so much the sooner. In this Month you should likewise make fresh Heaps of Compost, that you may always have a sufficient Supply, whenever Occasion shall require.

If the Season prove mild, crop off such Leaves from your *Auriculas*, as you find decay'd, toward the Close of the Month, and extract from your Pots as much Earth as conveniently you can without damaging the Roots. After this, fill them again with fresh Earth, the richest you have, up to the very Hearts of the Plants; but take all the Care you can that no Particles of it get in among the Leaves.

Let your Pots likewise be cover'd, in case the Weather prove frosty; but otherwise, expose them to the Air as much as conveniently you can; and though 'tis highly requisite that they should be shelter'd from all heavy Rains, yet gently-falling Showers will refresh them. As soon as they are earth'd, therefore, set them close by one another, and arch them over with Hoops, that you may either secure them from the Inclemency of the Weather, or let them reap the Benefit of the Air, according as the Nature of the Season shall render it expedient.

Your best *Carnations* likewise must be shelter'd from all severe Frost and Snow, as well as from heavy Showers; but whenever the Weather's mild, embrace the Opportunity of giving them all the Air you can. As Rats, Mice, Rabbits and Hares, &c. are very apt to make strange Havock among such Flowers, protect them from all Vermin whatsoever with the utmost

most Precaution. You must have as strict an Eye likewise over the Birds; for the Sparrows, in particular, if they are not timely prevented, will do abundance of Mischief.

Lay some fresh Dung in a Heap, about the latter End of this Month, for about a Week, or ten Days successively, in order to warm it; and make hot Beds for your annual Flowers; for such as are sown this Month will be much stronger, than those that are sown a Month or two later; by which means you may have good Seeds from some Sorts; whereas otherwise you would have none.

PLANTS in Flower in the PLEASURE-GARDEN.

<i>Helleboraster</i> , or <i>Bear's-foot</i> ,	<i>Gentianella</i> ,
<i>Hellebore</i> , both true black,	<i>Snow-drops</i> , both double
and <i>That</i> with green	and single.
Flowers,	<i>Polyanthus</i> s,
<i>Winter Aconite</i> ,	<i>Perennial Navelwort</i> ,
<i>Single Anemonies</i> ,	<i>Round-leav'd Spring-Cycla-</i>
<i>Single Wall-Flowers</i> ,	<i>men</i> ,
<i>Winter Hyacinths</i> , both blue	<i>Periwinkles</i> ,
and white,	<i>Heart's Ease</i> ,
<i>Early Starry Hyacinths</i> ,	<i>Primroses</i> .

TREES and SHRUBS in Bloom.

<i>Laurustinus</i> ,	<i>Glastenbury Thorn</i> ,
<i>Mexereon</i> ,	<i>Cornelian Cherry</i> ,
<i>The Arbutus</i> , or <i>Strawberry-</i>	<i>Alaternus</i> ,
<i>tree</i> ,	<i>Spurge Laurel</i> , &c.

FEBRUARY.

This is the proper Time, in case the Season prove favourable, for planting your choicest *Carnations* into such Pots wherein you intend they shall flower; but take care that the Roots have sufficient Earth to cover them. Tho' your Pots should be plac'd in a warm Situation, yet, if they be set too near any Pales, or a Wall, they will seldom, if ever thrive. Let them be arch'd over with Hoops, that in case the Season should



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Let your Pots likewise be cover'd, in case the Weather prove frosty; but otherwise, expose them to the Air as much as conveniently you can; and though 'tis highly requisite that they should be shelter'd from all heavy Rains, yet gently-falling Showers will refresh them. As soon as they are earth'd, therefore, set them close by one another, and arch them over with Hoops, that you may either secure them from the Inclemency of the Weather, or let them reap the Benefit of the Air, according as the Nature of the Season shall render it expedient.

Your best *Carnations* likewise must be shelter'd from all severe Frost and Snow, as well as from heavy Showers; but whenever the Weather's mild, embrace the Opportunity of giving them all the Air you can. As Rats, Mice, Rabbits and Hares, &c. are very apt to make strange Havock among such Flowers, protect them from all Vermin whatsoever with the utmost

most Precaution. You must have as strict an Eye likewise over the Birds; for the Sparrows, in particular, if they are not timely prevented, will do abundance of Mischief.

Lay some fresh Dung in a Heap, about the latter End of this Month, for about a Week, or ten Days successively, in order to warm it; and make hot Beds for your annual Flowers; for such as are sown this Month will be much stronger, than those that are sown a Month or two later; by which means you may have good Seeds from some Sorts; whereas otherwise you would have none.

PLANTS in Flower in the PLEASURE-GARDEN.

<i>Helleboraster</i> , or <i>Bear's-foot</i> ,	<i>Gentianella</i> ,
<i>Hellebore</i> , both true black,	<i>Snow-drops</i> , both double
and <i>That</i> with green	and single.
Flowers,	<i>Polyanthus</i> s,
<i>Winter Aconite</i> ,	<i>Perennial Navelwort</i> ,
<i>Single Anemonies</i> ,	<i>Round-leav'd Spring-Cycla-</i>
<i>Single Wall-Flowers</i> ,	<i>men</i> ,
<i>Winter Hyacinths</i> , both blue	<i>Periwinkles</i> ,
and white,	<i>Heart's Ease</i> ,
<i>Early Starry Hyacinths</i> ,	<i>Primroses</i> .

TREES and SHRUBS in Bloom.

<i>Laurustinus</i> ,	<i>Glastenbury Thorn</i> ;
<i>Mezerion</i> ,	<i>Cornelian Cherry</i> ,
<i>The Arbutus</i> , or <i>Strawberry-</i>	<i>Alaternus</i> ,
<i>tree</i> ,	<i>Spurge Laurel</i> , &c.

FEBRUARY.

This is the proper Time, in case the Season prove favourable, for planting your choicest *Carnations* into such Pots wherein you intend they shall flower; but take care that the Roots have sufficient Earth to cover them. Tho' your Pots should be plac'd in a warm Situation, yet, if they be set too near any Pales, or a Wall, they will seldom, if ever thrive. Let them be arch'd over with Hoops, that in case the Season should

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should prove wet or frosty, they may be cover'd with Mats or Cloths; for your Flowers will prove but small, should they gather no Strength before the Heat advances.

Now sow the Seeds of *Polyanthus's* and *Auriculas* in Pots or Tubs. Let the Earth you set them in be rich and light. Place them where the Morning Sun may lie upon them, and there let them stand for about three Weeks or a Month, and then remove them into a cooler Situation.

Put fresh Earth to your *Auriculas*, in case they had none put to them the Month before; for 'twould be to very little Purpose to do it later.

Now stir up the Surface of your Flower-Beds, and clear them from Weeds, and whatever else may appear disagreeable, or detrimental to your Flowers. Now place your Boxes that are sown with the choicest Seed in a warm Situation; and secure them as much as may be from the Injuries of the Weather.

This is a very seasonable Time for transplanting your *French Honeysuckles*, *Campanulas*, *Sweet-Williams*, *Daisies*, and a great Variety of other fibrous rooted Plants, into those Borders wherein you intend they shall flower; but in case the Ground be dry, you had better defer the Removal of them 'till *Michaelmas*.

If the Nights prove frosty, take special Care to keep your *Anemonies*, *Tulips*, and *Ranunculus's* close cover'd with Mats for the Preservation of their Roots; which will otherwise be in Danger of decaying.

Now turn up your Gravel-Walks; but don't rake them 'till they are well settled.

Now likewise transplant your hardy flowering Trees and Shrubs, such as your *Laburnums*, *Lilacs*, and *Roses*, &c. but let your *Ever-greens* alone 'till *April*.

Tho' *Dutch Box* for Edgings to Borders are sometimes planted in this Month; yet, if your Ground be dry, it would be more advisable to defer it 'till *September*.

Let

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Let every Quarter of your Wilderness be perfectly well rak'd, and made as neat and clean as possible; before the Expiration of this Month; for, when your Flowers begin to blow, all things should strike the Eye agreeably that lie round about them.

Now cut your Grass-Walks by a Line; for that's the best Method that can be prescrib'd. Now too let Hot-Beds be prepared for the Reception of your *Double-flowering Stramonium*, your *Amaranthoides*, and other tender annual Flowers, whose Seeds will very seldom, if ever come to any Degree of Perfection, if they are not brought forward betimes. Now likewise you may plant your *Tubercles* in a Hot-Bed, if you have not done it the Month before, in order to come early in the Summer.

This is the proper Time for making Layers of *Roses*, *Jasmines*, *Honeysuckles*, and other Shrubs of the like Nature. And if you propose to sow either *Orange* or *Lemon* Kernels in Pots, they must not be laid by to dry, but must be sown as soon as ever they are taken out of the Fruit.

If you propose to plant the *Lily of the Valley*, this is the Time for it; but make choice of the Side of some shady Bank for its Situation.

## PLANTS in Flower.

<i>Helleboraster,</i>	<i>Double Daisies,</i>
<i>Winter-Aconite,</i>	<i>Wall-Flowers,</i>
<i>Hellebore, of divers Sorts,</i>	<i>Early Tulips,</i>
<i>Spring Crocus's,</i>	<i>Polyanthus's,</i>
<i>Hyacinths, white, blue and</i>	<i>Persian Iris,</i>
<i>starry,</i>	<i>Heart's Ease,</i>
<i>Single Anemones,</i>	<i>Fennel-leav'd, perennial,</i>
<i>Daffodils,</i>	<i>Adonis,</i>
<i>Spring Cyclamen,</i>	<i>Periwinkles,</i>
<i>Hepaticas,</i>	<i>Violets, &amp;c.</i>

## TREES and SHRUBS now in Bloom.

<i>Spurge Laurel,</i>	<i>Mezeveon, white and red,</i>
<i>Laurustinus,</i>	<i>Cornelian Cherry,</i>
	<i>Cherry</i>

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*Cherry-plum,  
Glastenbury Thorn,*

*White flower'd Almond,  
Spanish Traveller's Joy, &c.*

M A R C H

This is the proper Time for transplanting most of your fibrous-rooted Plants; such as *Canterbury Bells*, *Carnations*, *Columbines*, &c. However, if your Soil be dry, this had better be deferr'd till *Michaelmas*.

If the Weather prove bad, cover your *Hyacinths*, *Anemonies*, *Tulips* and *Ranunculus's*, with Canvass or Mats, to preserve them from the Wet, but more especially from the Frost. Tie the Stems of your choice *Hyacinths* to Sticks; for otherwise the Weight of the Flowers will depress them, and take away their Beauty.

Now stir up the Earth of those Borders and Beds of Flowers which were planted in Autumn; take all the Care you can, however, not to hurt the Roots, nor the Flower-Buds, which about this Time begin to make their Appearance.

Let the Places which you appropriate for the Shelter of your *Auriculas* front the East, and let the Sun be kept from them on all Sides; take care likewise to have Canvas Coverings to defend them, from the Rain. Should your Pots or Boxes with Seedling *Auriculas* be expos'd whilst they are young, but one single Day to the Sun in its full Vigour, many of them would droop at least, if they were not absolutely destroy'd. Refresh them with Water, if the Season prove dry; but do it with a gentle Hand, lest you should wash them out of the Earth. As your choice *Auriculas* are very tender, particular Care should be taken to secure them from either hard Frosts, or blighting Winds.

Observe, when you water your Plants, no Wet must get into the Center of them.

The Roots of double *Anemonies* may now be planted, in order to flower when those that were planted at *Michaelmas* are gone off; if the Season, however, prove



prove dry, they must be water'd every now and then; for otherwise they will never answer the End propos'd.

Let the Ground in your Wilderness-Quarters, as also that between your flowering Shrubs; be now dug up, if neglected in the Month preceding. Let your Borders and Flower-beds be well weeded, and the Surface of the Earth stirr'd up gently, but not too much, to clear off any Filth that may affect it: This will not only make your Garden look neat, but be of singular Service to your Flowers.

Let such *Carnations* as were planted out for good at Autumn have fresh Earth put to them; and let such Leaves as are decay'd be pick'd off; by which means you'll find them greatly strengthen'd for their Flowering.

Put fresh Earth likewise to such of your Pots of *Double Rose-Campions*, *Scarlet Lychnis's*, *Campanulas*, &c. as were planted at *Michaelmas*.

Now is the proper Time for sowing on a moderate Hot-Bed, the Seeds of your *Love-Apple*, *Cuculus major*, *Stramoniums*, and divers other Sorts, which, tho' somewhat hardy, require a little artificial Heat to bring them forward in the Spring: This likewise is the Season for sowing upon the Hot-Beds the Seeds of the *tumble* and *sensitive Plants*, which must be cover'd with Glasses, and are look'd upon as great Curiosities.

Make fresh Hot-Beds for such of your annual Plants as were sown in the Month preceding; put them in whilst the Heat is moderate, but place them at a considerable Distance one from the other that they may grow with the greater Freedom. Let them now and then be water'd as Occasion shall require, and you'll find your curious Annuals will be brought by that means to a handsome Size.

Now sow the Seeds of several Sorts of biennial and perennial Plants in your Nursery; such as *Sweet Williams*, *Columbines*, *Wall-Flowers*, &c. in order to supply the Borders of your Flower-Garden the Year ensuing.

Now

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Now likewise sow your *Pink-Seeds*, and choice *Carnations*; but don't bury them too deep in the Earth. Place your Tubs or Pots in such a Situation as to have the Morning Sun. Plant likewise about this Time *Tuberose*s in Pots with fresh Earth: Let them have a moderate Heat, but let no Water come near them 'till they begin to shoot.

You may sow, towards the latter End of this Month, the Seeds of all hardy annual Flowers, such as *Sweet-scented Pease*, *Convolvulus*, *Major* and *Minor*, *Venus's Looking-Glass*, *Venus's Navelwort*, *Flos Adonis*, &c. in the Borders of your Pleasure-Garden. You must sow them, however, so thin, as to remain where they are set; for in case they are transplanted they'll never thrive.

If the Season be wet and warm, you may transplant your *Ever-greens* in this Month, if you think fit; but 'tis more advisable to defer it a Month longer, if it prove dry and cold.

#### PLANTS in Flower.

<i>Crocus's</i> of various kinds,	<i>Hyacinths</i> , of divers Sorts,
<i>Anemonies</i> ,	<i>Perennial Fumitory</i> ,
<i>Large Snow-drops</i> ,	<i>Fennel-leav'd</i> and <i>perennial</i>
<i>Double Snow-drops</i> ,	<i>Adonis</i> ,
<i>Narcissus's</i> , of divers kinds,	<i>Hepaticas</i> ,
<i>Daffadil</i> ,	<i>Violets</i> ,
<i>Persian Iris</i> ,	<i>Daisies</i> ,
<i>Spring Cyclamen</i> ,	<i>Primroses</i> ,
<i>Early Tulips</i> ,	<i>Spring Colchicum</i> ,
<i>Wall-Flowers</i> ,	<i>Polyanthus's</i> ,
<i>Crown Imperials</i> ,	<i>Dens Canis</i> , &c.

#### TREES and SHRUBS now in Bloom.

<i>Laurustinus</i> ,	<i>Traveller's Joy</i> ,
<i>The Almond-tree</i> ,	<i>Cherry-plum</i> ,
<i>Mexereons</i> ,	<i>Manna Ash</i> ,
<i>Spurge Laurel</i> ,	<i>Norway Maple</i> ,
<i>Cornelian Cherry</i> ,	<i>Scarlet flowering Maple</i> ,
<i>Benjamin-tree</i> ,	<i>Upright H.ney-suckle</i> , &c.

APRIL

A P R I L.

You may now make some moderate Hot-Beds for sowing such of your Annuals, as require a gentle Heat, in order to their bringing them forward: However, your *French Marigolds*, *Marvel of Peru*, *Indian Pink*, *Balsamines*, and several others, should be rais'd under Mats, and not under Glasses; for by this means they'll make their Appearance late, when other Flowers are scarce, and consequently will be so much the more engaging.

Now is the Time for transplanting into fresh Hot-Beds your tender Annuals, such as your *Amaranthoides*, *double-strap'd Balsamines*, *Amaranthus's*, &c. for otherwise they'll attain to no Degree of Strength, wherein the Beauty of them principally consists. Now likewise you may put an additional Quantity of *Tuberoses* into a warm Bed, but not too hot, in order to succeed such as were planted in *March*.

Fasten your *Carnations*, and all your tall-growing Plants and Flowers to Sticks, to prevent their being broken or blown down by the Wind.

Let your Borders be well weeded, and sow such Annuals in them as require no artificial Heat, and thrive best in the Place where they are first set. Of this Sort are your *Tangier Pease*, *Venus's Navelwort*, *Venus's Looking-glass*, *Fios Adonis*, and divers others.

Now supply the Borders of your Pleasure-Garden with hardy perennial and biennial Plants; such as *Canterbury Bells*, *Carnations*, *Pinks*, *Sweet-Williams*, *Stock-Julyflowers*, and the like.

Shelter your Tubs of *Polyanthus's*, and Seedling *Auriculas* from the Sun, and water them as often as you find Occasion. Such of your *Auriculas* as are actually in Bloom, must be so cover'd, as to have the Benefit of a free Air, and at the same Time must be by no Means expos'd either to the Heat of the Sun, or to the Rain. They must be water'd, however, once in three Days with Moderation.

Those

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Those *Auriculas* of which you propose to save the Seeds, should be mov'd into the open Air, and exposed to the Morning Sun, as soon as they are sufficiently blown.

Cover with Cloths, or Mats such of your Beds of choice *Tulips*, *Hyacinths*, *Ranunculus's* and *Anemones*, as are now actually in Flower, in order to preserve them not only from any Shower that may fall, but from the Heat of the Sun; let them be remov'd, however, every Morning and Evening, in order to their being refresh'd, as much as possible by the open Air.

Take up your Roots of *Yellow Autumnal Narcissus's*, your *Colchiums*, and *Saffron*, and all such others of the bulbous Sort, as blow at *Michaelmas*; and never put them into the Earth again 'till about the Middle of *July*.

When there's a Prospect of wet Weather; you may venture with Safety to transplant your *Ever-greens*, of any Kind whatever; and in case your *Laurels*, *Phillyreas*, and others of the like Sort grow out of Form, this is the Time for cropping their Branches, and training up the young Shoots to such Order, as you shall judge most fit and convenient.

Now level and roll those Gravel-Walks which were turn'd up about a Month or six Weeks before; and if you see Occasion, rake over, and renew your Works in Sand, and such of your Walks as are strew'd with Cockle-Shells.

As nothing recommends a Garden so much as Neatness, mow your Walks and Grass-Plots every now and then, and cut the Edges of them. Take care to clear away whatever Weeds you see, before their Seeds grow to Maturity, and clip your Edgings of Box after they have been moisten'd by the Rain.

PLANTS in Flower.

<i>Double Daisies,</i>	<i>Hepatica's,</i>
<i>Double Caltha Palustris,</i>	<i>Narcissus's,</i>
<i>Double Anemonies,</i>	<i>Daffadils,</i>
<i>Double Lady's Smock,</i>	<i>Dwarf-Flag,</i>
<i>Double Saxifrage,</i>	<i>Violets,</i>
<i>Double Pilewort,</i>	<i>Spring Cyclamens,</i>
<i>Auricula's,</i>	<i>Colchicums,</i>
<i>Tulips,</i>	<i>Great Snow-drop,</i>
<i>Ranunculus's, of divers</i>	<i>Dens Canis,</i>
<i>Sorts,</i>	<i>Iris,</i>
<i>Hyacinths of various Kinds,</i>	<i>Gentianellas,</i>
<i>Crown Imperials,</i>	<i>Lychnis,</i>
<i>Jonquils,</i>	<i>Persian Lily, &amp;c.</i>
<i>Polyanthus's,</i>	

TREES and SHRUBS now in Bloom.

<i>The Laburnum,</i>	<i>Bird-Cherry,</i>
<i>Arbor Juda,</i>	<i>Cherry-Plum,</i>
<i>Lilac,</i>	<i>Dwarf-Almond, with single</i>
<i>Double flowering Peach-Tree,</i>	<i>and double Flowers.</i>
<i>Double flowering Pear-Tree,</i>	<i>Laurustinus,</i>
<i>Double flowering Cherry,</i>	<i>Honey-suckles,</i>
<i>Cornish Cherry,</i>	<i>Scorpion Sena, &amp;c.</i>

M A Y.

Take care that all your Flower-Pots stand secure from Vermin.

Now let the *Spindles* of your *Carnations* be tied up, lest any sudden Winds should blow them down; and take away what side Pods you find; for by that means the principal Flower will be greatly strengthened: And now is the Time for sowing *Carnation-Seeds*; but take care that the Earth in which you set them be made of such fresh sandy Loam as has been well sifted.

Such of your best *Hyacinth-Roots* as are past their Flowering should now be taken up, and in order to



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their Ripening, laid horizontally in a Bed of Earth. Their Stems and Leaves, however, must not be cover'd, but expos'd to the Air that they may wither and decay.

As soon as your *Tulips*, *Ranunculus's*, *Anemonies*, and other Flowers for which you have a peculiar Regard are in their Bloom, they must be carefully shelter'd from the Sun's sultry Heat, or they'll soon be gone.

Take care to gather your *Anemony-Seed* as soon as ever you find 'tis ripe; for otherwise the least Breath of Wind will waft it all away.

Such of your *Saffron-Roots* as you find now decay'd should be taken up, and laid on Mats, in a Place well shelter'd from the Sun. When they are perfectly dry, keep them in Bags about six Weeks or two Months, and then plant them again. Take care to secure them from all Vermin.

Let the Borders of your Garden be now very carefully weeded; and about the Middle of this Month plant your hardy Annuals, such as *Sweet-Sultan*, *Female Balsamine*; *French and African Marigolds*, *Capsicum*, *Marvel of Peru*, &c.

Now is the Time for transplanting into Beds of fresh Earth all such of your biennial and perennial Flowers as were sown in your Nursery both in *March* and *April*; and there let them lie for three or four Months, and then remove them into the Borders of your Garden.

This is the Time for planting *Sweet-scented and Tangier Pease*, *Lupines* of all Kinds, *Convolvulus major*, and the Seeds of *Indian Nasturtium*.

Now sow your *Downy annual Stock*, *Downy Lychnis's*, *Convolvulus Almor*, *Venus's Navelwort* and *Looking-Glass*, &c. in those Borders where you intend they shall continue.

Now likewise put your tender exotick Annuals, such as *Double-frid Balsamines*, *Anacanthus's*, &c. into

into large Pots of rich Mould, and place them on a fresh Hot-Bed.

Remove such of your *Auriculas* as are past flowering; as also your Pots of *Seedling Iris's*, *Tulips*, *Narcissus's*, and other bulbous-rooted Flowers into a shady Situation, and there let them stand till *Michaelmas*, or at least till the Summer's Heat is perfectly over.

This is the Time for transplanting *Stock-julyflowers* as also all perennial *Seedling Flowers*; such as *Car-nations*, *Wall Flowers*, *Seedling Pinks*, &c.

Let the young Plants of your *Oriental Mallow*, *Venice Mallow*, *Sweet Sultan*, *Scabious*, *China Starwort*, and *Indian Pink* be now remov'd in case it be wet Weather, into the Borders of your Flower-Garden; but take care to screen them from the Heat of the Sun till they have taken new Root.

About the latter End of this Month take up the Roots, of those forward *Anemonies* and early *Tulips*, whose Leaves are decay'd; for it is not advisable to let them lie in the Earth any longer.

PLANTS in Flower.

*Ranunculus's*,  
*Tulips*,  
*Anemonies*,  
*Daisies*,  
*Pinks*,  
*Double catch-fly*,  
*London Pride*,  
*Birds-Eye*,  
*Thrift*,  
*Stock-julyflowers*,  
*Lily of the Valley*,  
*Asphodel*, both white and  
 yellow,  
*Monks-Flood*,  
*Columbines*,  
*Wall-Flowers*,  
*Hyacinths* of various Sorts,

*Solomon's Seal*,  
*Fox-Gloves*, of three Kinds,  
*Lady's Slipper*,  
*Lady's Mantle*,  
*Corn-Flag*,  
*Double Rockets*,  
*Double white Narcissus's*,  
*Peonies*,  
*Geraniums*, of divers Sorts,  
*Spiderwort*,  
*Batchelor's Buttons*,  
*Bell Flower*,  
*Periwinkles*,  
*Iris's*,  
*Scabious*,  
*Double Lark Smock*,  
*Double Saxifrage*,

*Heart's*

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<i>Heart's Ease,</i>	<i>Larkspurs,</i>
<i>Yellow Violet,</i>	<i>Cyanus,</i>
<i>Valerian,</i>	<i>Fraxinella,</i>
<i>Poppies, of various Kinds,</i>	<i>Martagons, &amp;c.</i>
<i>Venus's Looking-Glass,</i>	

## TREES and SHRUBS now in Bloom.

<i>Jerusalem Sage, of various</i>	<i>Sea Buckthorn,</i>
<i>Kinds,</i>	<i>Arbor Juda,</i>
<i>Yellow Jasmine,</i>	<i>Mallow Tree,</i>
<i>Lilacs, of several Sorts,</i>	<i>Spireas, of various Kinds,</i>
<i>Honeysuckles, of several</i>	<i>Male Cistus,</i>
<i>Sorts,</i>	<i>Cytisus,</i>
<i>Roses of divers Kinds,</i>	<i>Lote, or Nettle Tree,</i>
<i>Flowering Ash,</i>	<i>Double flowering Almond,</i>
<i>White Thorn,</i>	<i>Colutea of two Sorts,</i>
<i>Perfum'd Cherry,</i>	<i>Quick Beam,</i>
<i>Cornish Cherry,</i>	<i>Horse Chesnut,</i>
<i>Bird Cherry,</i>	<i>Dwarf Medlar, &amp;c.</i>
<i>Laburnums,</i>	

## JUNE.

Now is the Time for transplanting your annual Flowers, such as *Balsamines, Capsicums, French Marigolds, Love Apples, Amaranthus's, &c.* from their Hot-Beds into the Borders of your Flower-Garden. Let this Work, however, be done either in the cool of the Evening, or in the Day, in case the Weather prove cloudy; and water your Roots with Moderation; for by that means the Earth will settle to them.

At the Beginning of this Month you may lay down those of your fibrous-rooted Plants as are propagated by Layers, such as *Double Sweet Williams, Pinks, Carnations &c.* observing to water them, at the same Time, and that frequently with Moderation.

Such *Carnations* as have large Pods, and begin to burst on one Side should now be open'd with a Penknife on the other. Particular care, however, must be taken that none of the Leaves are touch'd. When the Pods are thus

thus help'd, or at least soon after, cover them with Glasses, not only to shelter them from any Rain, but from the Heat likewise of the Sun. Have a watchful Eye at this Time over all Sorts of Insects; for your *Earwigs*, and *Ants* in particular are apt to do a deal of Mischief among such Flowers

Now transplant your bulbous-rooted Flowers, such as your *Colchicums*, *Fritillaria's*, *Cyclamen*, *Saffron*, *Dens Canis*, *Narcissus's*, and some others.

Now likewise take up the Roots of those *Ranunculus's*, *Anemonies* and *Tulips*, whose Leaves are decay'd. Lay them on Mats in the most shady Place you can find; when they are perfectly dry, put them up in Boxes or Bags where no Vermin can get at them, till the Season returns for their Replantation.

Now is the Time likewise for taking up such of your *Hyacinth Roots* as were deposited in Beds about the Beginning of *May*, in order to ripen. Be careful to clear them from all Manner of Filth, and lay them in some shady Place. When they are perfectly dry, put them up in some Box or Drawer where the Air can get to them; for they'll turn mouldy if they are too closely confin'd.

Let all your tall autumnal Plants that have not as yet begun to blow, be carefully tied up; and all the decaying Stalks of such Flowers as have done blowing be taken off.

In case you are desirous of encreasing your fibrous-rooted Plants, such as your *Double Scarlet Lychnis's*, *Double sweet Williams*, *Pinks*, &c. you must set Cuttings of them in a Bed of light rich Soil, and take care to screen it from the Sun. They'll soon take Root, if they're duly water'd.

#### PLANTS in Flower.

*Tangier Pea,*  
*Sweet scented Pea,*  
*Everlasting Pea,*  
*Larkspurs,*

*Lilies, of various Kinds,*  
*Golden-rod,*  
*Amaranthus,*  
*Rose-Campion,*

\* H h 3

*Scarlet*

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<i>Scarlet Lychnis,</i>	<i>Valerians, of divers Sorts,</i>
<i>Pinks,</i>	<i>Bulbous Iris,</i>
<i>Horned Poppies,</i>	<i>Martagons,</i>
<i>Veronicas,</i>	<i>Catch-fly,</i>
<i>Oriental Buglos,</i>	<i>Female Balsamine,</i>
<i>Sweet-Sultan,</i>	<i>Double ragged Robin,</i>
<i>Sweet-Williams,</i>	<i>Batchelors Buttons,</i>
<i>Convolvulus,</i>	<i>Spiderwort,</i>
<i>Columbines,</i>	<i>Monk's-hood,</i>
<i>Candy-tuft,</i>	<i>Fraxinella,</i>
<i>French-Honeysuckles,</i>	<i>Periwinkles,</i>
<i>Fox-Gloves,</i>	<i>Corn-flags,</i>
<i>Campanulas,</i>	<i>Dwarf-annual Stock,</i>
<i>Flos Adonis,</i>	<i>Gentianella,</i>
<i>Venus's Looking-glass,</i>	<i>Cyanus's,</i>
<i>Venus's Navelwort,</i>	<i>Asphodels,</i>
<i>Wall-flowers, both double</i>	<i>Thrift,</i>
<i>and single,</i>	<i>Fumitories, &amp;c.</i>

### TREES and SHRUBS now in Bloom.

<i>The Tamarisk,</i>	<i>Shrub Cinquefoil,</i>
<i>Roses, of divers Sorts,</i>	<i>Lime-tree,</i>
<i>Jasmine,</i>	<i>Scarlet-flowering Horse-Chest-</i>
<i>Nettle-tree,</i>	<i>nut,</i>
<i>Spanish Broom,</i>	<i>Tulip-tree,</i>
<i>Pomegranates,</i>	<i>Mallow-tree,</i>
<i>Bladder Sena,</i>	<i>Cytisus Lunatus,</i>
<i>Honey-suckles, ever-green</i>	<i>Hypericum,</i>
<i>and long-blowing,</i>	<i>Spireas, &amp;c.</i>

### F U L L.

Make Layers of such sweet Williams, Carnations, and Pinks, as were too weak in June, and water them often; but then do it gently, and with a sparing Hand.

This is the proper Time for taking up the Bulbs of your Ornithogalums, Martagons, and red Lilies, and for transplanting the Roots of your Persian and bulbous Iris,



*Iris, Fritillaria, Dens Canis, Narcissus's, and your Hyacinth of Peru.*

This likewise is the proper Season for removing into Nursery-Beds your biennial or perennial fibrous-rooted Flowers, such as *Carnations, Pinks, Hollyhocks, Wall-Flowers, French Honeysuckles, Canterbury Bells,* and the like, in case they were sown when the Spring was far advanc'd. Let them lie in their Nursery-Beds till the latter End of September or the Beginning of October, but no longer; for then they ought to be transplanted into the Borders of your Flower Garden.

As soon as your Flower-Seeds are ripe, let them be gather'd, and kept in their Pods. Take care, however, to have them well dry'd before you lay them by; for otherwise they'll be in Danger of growing mouldy.

Now let all your Borders, Walks, and Quarters, not only of your Garden, but your Wilderness, be carefully clear'd of their Weeds. Take care likewise that all such tall-growing Plants as are not as yet in Bloom be well tied up, and the Stems of those Flowers whose Bloom is over, be cut down.

Let your *Jasminas, Roses,* and other choice flowering Shrubs and Trees be inoculated in the former Part of this Month; let your *Oranges* likewise be inoculated on *Lemon Stocks* which are better by far than any other whatsoever.

Now roll your *Walks* every Day; mow your *Grass-Plats*, trim your *Hedges*, and cut your *Box-Edgings*.

When your best *Carnations* begin to burst on one Side, take a sharp Penknife and open the other. Have a watchful Eye at this Time over *Ants, Ear-wigs,* or any other Insects whatsoever.

Cover your Flowers with Glasses that no Rain may wet them, nor the Sun have any malignant Influence over them.

Keep your *Auriculas* clear of all Weeds, and such Leaves as are decay'd; for otherwise they'll grow rotten, and be absolutely spoil'd: You must set them in some

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some shady Place where they may be as little expos'd to any Wet as possible.

Now plant out into Tubs, or Pots of rich Mould, such Seedling *Auriculas* as made their Appearance at the Opening of the last Spring, and place them in a proper Shade. Let them be refresh'd with frequent, but gentle Waterings; and take special Care to preserve them from all Kinds of Vermin.

This is the Time for planting the Cuttings of your *Double scarlet Lychnis's*, if you are desirous of having an Increase. The Earth, however, in which you set it, must be both light and fresh, and the Border well shaded, and refresh'd with frequent, but gentle artificial Showers.

If you have any Layers of *Pinks*, *Sweet Williams*, or *Carnations*, as have taken Root, you must take them away towards the Close of this Month, and plant them either in Borders or Pots of fresh Mould, and let them continue there till you can plant them out for Flowering. After such Removal they must be gently refresh'd with Water, and till they have taken Root be carefully shaded.

Near the Expiration of the Month you should sow some Seeds of annual Flowers, such as *Indian Scabious*, *Dwarf annual Stock*, *Double Larkspur*, *Sweet Sultan*, *Sweet-scented Pease*, *Venus's Navelwort*, &c. in warm Borders, if you would have them standing all the Winter Season; For should you sow them in the Spring, they would blossom later, and produce a less Quantity of Flowers.

#### PLANTS in Flower.

<i>Scarlet Lychnis,</i>	<i>Facea's</i> , of several Kinds,
<i>Sweet Williams,</i>	<i>Lilies,</i>
<i>Pinks,</i>	<i>Tangier Pease,</i>
<i>Virgin's Bower</i> , both single	<i>Sweet-scented Pease,</i>
and double,	<i>Everlasting Pease,</i>
<i>Dwarf Annual Stock,</i>	<i>Sweet Sultan,</i>
<i>Annual Stock-Flyflowers,</i>	<i>Indian Scabious,</i>

*Scarlet*

<i>Scarlet Martagon,</i>	<i>Hollyhock,</i>
<i>Virginian Spiderwort,</i>	<i>Sun-flower,</i>
<i>Africans,</i>	<i>Valerian,</i>
<i>Poppies, of various Kinds,</i>	<i>Nasturtian Indicum,</i>
<i>Venus's Navelwort,</i>	<i>Female Balsamine,</i>
<i>Venus's Looking-glass,</i>	<i>Marvel of Peru,</i>
<i>Campanulas,</i>	<i>Globe Thistle,</i>
<i>Marigolds, both French and</i>	<i>Starwort,</i>
<i>African,</i>	<i>Lupines,</i>
<i>Larkspurs,</i>	<i>Ornithogalum,</i>
<i>Double Rose Camptons,</i>	<i>Greater Century,</i>
<i>Capsicum Indicum,</i>	<i>Soapwort, double and sin-</i>
<i>Amaranthus's,</i>	<i>gle,</i>
<i>Candy Tuff,</i>	<i>Glove-Julyflowers, &amp;c.</i>
<i>Golden Rod,</i>	

**TREES and SHRUBS now in Bloom.**

<i>Hypericum,</i>	<i>single,</i>
<i>Cistus Ledon,</i>	<i>Honeysuckles, of various</i>
<i>Male Cistus,</i>	<i>Kinds,</i>
<i>Jasmine,</i>	<i>Passion-Flower,</i>
<i>Roses, of divers Kinds,</i>	<i>Tulip Tree,</i>
<i>Shrub Cinquefoil,</i>	<i>Sumach,</i>
<i>Sage-Tree,</i>	<i>Bladder Sena,</i>
<i>Pomegranate, double and</i>	<i>Spireas, &amp;c.</i>

**AUGUST.**

Now shift your choicest *Auriculas* into such Earth as is both fresh and rich. Take away their decay'd Leaves, and set them in some shady Place till they have taken Root. This will not only strengthen the Plants, but improve the Flowers.

This is a proper Time for transplanting your seedling *Auriculas*, such as *Polyanthus's*, *Primroses*, &c. Take care to set them in some shady Place, and refresh them with gentle artificial Showers as often as Occasion shall require.

Such Layers of your *Sweet Williams*, *Pinks*, and *Carnations*, as had not taken sufficient Root in *July* must

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must now be transplanted. Your *Carnations* of the best Sort, should be planted out into little Pots, full of light, fresh Earth. Take care to set them in such a shady Place, that the Sun can have no bad Influence over them, till they have taken sufficient Root. After that you may remove them into a more open Situation, and there let them continue till the Beginning of *October*. After that, if the Weather prove mild, let them always be open; if bleak and frosty, let them be put under a Hot-Bed Frame, or have some other Covering to defend them from the Severities of the Season.

This is the proper Season for planting in the Beds of your Flower-Nursery, all such *Carnations*, *Pinks*, and *Sweet Williams* as you propose for the Borders of your Pleasure-Garden. By the Middle of *September* you may begin to transplant them.

Those Roots of your *Flag Iris*, *Peenies*, *Lilies*, *Crown Imperials*, *Martagons*, *Hyacinths of Peru*, &c. whose Leaves are decay'd, should now be remov'd.

Now gather your Flower-Seeds of every Kind as they grow ripe; and then lay them for some Time in the Sun. When they are perfectly dry, let them continue in their Pods; for when they are rubb'd out they are too apt to be spoil'd.

The Stalks of such Plants as are either decay'd, or have done flowering should now be cut down; and your tall-growing Plants should be fasten'd to Sticks to prevent their being broken.

Your Garden should now be thoroughly clear'd from all Sorts of Weeds; for if they once shed their Seeds, you'll find it a harder Task to root them out than you may possibly imagine.

If your Pots of annual Plants be not duly water'd in dry Weather, they will perish in a very short Time: And as soon as the Evenings grow cold, such as are tender should be carefully defended from the Severity of the Weather, if you expect your Seeds should

should come to any Degree of Perfection, and answer the Ends propos'd.

Prepare Beds for the Reception of your best *Ranunculus's*, *Tulips*, and *Hyacinths* about the Close of this Month; but before you plant them let your Earth be well settled; for should there be any Holes in your Beds they'll hold Water, which will infallibly destroy their Roots.

This is the proper Time for sowing either in Boxes or Pots, the Seeds of *Fritillarias*, *Polianthus's*, *Martagons*, *Lilies*, *Iris*, *Narcissus's*, *Tulips*, *Hyacinths*, *Ranunculus's*, *Cyclamens*, *Crocus's*, *Auriculas*, *Anemonies*, &c. Let your Pots or Boxes, however, be fill'd with light rich Earth and plac'd in such a Situation, as to have the Benefit of the Morning Sun, but none of its meridian Heat. Let them every now and then be refresh'd with Water, but do it gently, and with a sparing Hand.

Take Notice such of your Seeds as are but light and thin must never be bury'd low in the Ground; your more substantial Seeds, however, may have a thicker Covering.

Now sow upon warm Beds the Seeds of your sweet Sultan, Sweet-scented Pease, Dwarf annual Stocks, and such other annual Flowers as you propose shall stand the Winter, in order to their flowering as soon as the succeeding Spring advances.

# PLANTS in Flower.

Female Balfamine,	<i>Cyclamen</i> ,
Marvel of Peru,	<i>Convolvulus Major</i> ,
<i>Amaranthoides</i> ,	<i>Hollyhocks</i> ,
<i>Amaranthus's</i> ,	<i>Sweet Sultans</i> ,
Painted Lady-Pink,	<i>Venus's Navelwort</i> ,
Carnations of some Kinds,	<i>Venus's Looking-Glass</i> ,
<i>Campanulas's</i> ,	<i>Marigolds</i> , both French and
<i>Golden-Rods</i> ,	<i>African</i> ,
<i>Stargwort</i> , of various Kinds,	<i>Indian Scabions</i> ,
<i>Fos Adonis</i> ,	<i>Everlasting Pea</i> ,
	<i>Tangier</i>



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*Tangier Pea,*  
*Sweet-scented Pea,*  
*Candy Tuft,*  
*Sun-Flowers,*  
*Mallows,*  
*Lavateras,*  
*Annual Stocks,*  
*Lychnis's,*  
*Geraniums,*  
*Tuberoses,*  
*Jaceas,*

*Nasturtium Indicum,*  
*Virginian Spiderwort,*  
*Veronicas,*  
*Globe-Thistles,*  
*Autumnal Hyacinths,*  
*Double Soapwort,*  
*Oriental Bugloss,*  
*Colchicums,*  
*Cardinal Flowers,*  
*Carnations,*  
*Lupines, &c.*

### TREES and SHRUBS now in Bloom.

*Altheas,*  
*Traveller's Joy,*  
*Laurustinus,*  
*Agnus Castus,*  
*Hypericum,*  
*Spanish Broom,*

*Bladder Sena,*  
*Scorpion Sena,*  
*Jasmine,*  
*Honeysuckles,*  
*Passion-Flower,*  
*Monthly Roses, &c.*

## S E P T E M B E R.

Let the Borders of your Flower-Garden be dug up in the Beginning of this Month; and when you have supplied them with a considerable Quantity of fresh Earth, or rotten Dung, in case there be Occasion, let your hardy Flowers of all Sorts be planted in them.

In case you have neglected to take off your Layers of *Sweet Williams*, *Pinks*, and *Carnations* in the last Month, make no farther Delay in so material a Point, but plant them directly in those Places where you intend they shall blossom. This is the Time for transplanting your perennial and biennial Flowers from the Beds in your Nursery to the Borders in your Pleasure Garden.

Let your early *Tulips* be now planted in a warm Situation, and they will flower in *March*, or sooner, if the Season prove favourable.

If you have any *Box-Edgings* that are grown too thick, part them, and take them up: But as soon as you have

have thus thinn'd them, plant them down again. Such *Edgings* as were planted the Year before, and did not thrive according to your Wish, must now be repair'd.

If you propose to plant the best Sort of *Anemonies*, *Tulips*, and *Ranunculus*'s, let proper Beds be prepar'd for them about the Beginning of this Month; because the Soil should be settled for some Time before 'tis made use of. As soon as you find a Shower of Rain has made the Ground sufficiently moist, and pliant, put your Roots into their Beds about five or six Inches distant from one another. Your *Anemonies* and *Ranunculus*'s require only two Inches of Earth or thereabouts for their covering; but your *Tulips* must be set six Inches deep, if not more.

Let your extraordinary *Hyacinth* Roots be planted about this Time in Beds prepar'd for them: Let them be rang'd in Rows, and an equal Distance be preserv'd between them. 'Tho' the Top of their Bulbs must be cover'd with Earth about five Inches thick; yet due Care must be taken to lay it light and easy.

This is the Time for planting the ordinary Sort of double *Anemonies*; but if you would have them flower at the first Opening of the Spring they must be set in warm Borders. As *London-Pride*, *Thrift*, *Polianthus*'s, *Primroses*, and tall Plants of the like fibrous-rooted Kind, are best propagated by parting their Roots, first slip them, and then plant them out.

When you sow the Seeds of *Auricula*'s or *Polyanthus*'s, in Boxes or Pots, let the Earth with which you fill them be both rich and light.

Take care however not to bury your Seeds too deep; for that will retard their Growth at least, if not totally destroy them.

The Seeds of *Hyacinths*, *Anemonies*, *Tulips*, and indeed almost all Kinds of bulbous-rooted Flowers, may be sow'd Time enough now; but in case the Season should prove wet, this ought rather to be done about the middle of *August*. Sow your Seeds thick, but not

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not over-deep. Let your Pots be so dispos'd, that the Morning-Sun may lie upon them, and if the Season prove dry, water them now and then with Moderation.

If you have any Pots of extraordinary *Auriculas*, or *Carnations*, and the Season prove rainy, you must either entirely shelter them, or lay them down on one Side, to prevent their receiving too much Wet.

This is the proper Season for sowing *Stock-Flowers*; which require a dry Soil, mix'd with Lime Rubbish; as also for parting and transplanting *Peonies*, *Geraniums*, *Aconites*, *Gentianellas*, *Flag-leav'd Iris's* of all Kinds, and *Asphodel Lilies*, &c. You may now part likewise the Roots of such early flowering *Golden-Rods*, and *Asters*, as begin to wither; but take care to plant them out in large Borders.

The *Laurel*, *Laurustinus*, *Arbutus*, and indeed almost all Kinds of flowering Trees and Shrubs, are best planted about the Close of this Month.

#### PLANTS in Flower.

<i>African and French Marigolds,</i>	<i>Asters, of Divers Kinds</i>
<i>Female Balsamire,</i>	<i>Golden Rods,</i>
<i>Marvel of Peru,</i>	<i>Lark-spurs,</i>
<i>Stock-Flowers,</i>	<i>Polyanthus's,</i>
<i>Scabious,</i>	<i>Starwort,</i>
<i>Sweet-Sultan,</i>	<i>Spiderwort,</i>
<i>China Pink,</i>	<i>Double Soap-wort,</i>
<i>Lupines,</i>	<i>Candy Tuft,</i>
<i>Sweet scented and Tangier Pease,</i>	<i>Venus's Looking-Glass,</i>
<i>True and Bastard Saffron,</i>	<i>Navelwort,</i>
<i>Hollyhocks,</i>	<i>Campanulas,</i>
<i>Autumnal Crocus,</i>	<i>Gentianellas,</i>
<i>Cyclamens,</i>	<i>Scarlet Beau,</i>
<i>Colchicums,</i>	<i>Sun Flower,</i>
<i>Autumnal Hyacinth,</i>	<i>Tuberoze,</i>
	<i>Lychnis's,</i>
	<i>Valerian, &amp;c.</i>

TREES

TREES and SHRUBS in Bloom.

<i>Honeysuckles,</i>	<i>Arbutus,</i>
<i>Roses,</i>	<i>Mallow Tree,</i>
<i>Jasmine,</i>	<i>Double Flowering Pomegranate,</i>
<i>Passion Flower,</i>	<i>Scorpion,</i>
<i>Althea,</i>	<i>Sena, &amp;c.</i>
<i>Laurustinus</i>	

OCTOBER.

All such Flower-Roots as you propose to put into the Ground before *Christmas*, (whether *Anemionies*, *Tulips*, *Tonquils*, or the like) must be planted now. Now likewise your *Columbines*, *French Honey-Suckles*, *Hollyhocks*, and almost all Kinds of tuberous, or fibrous-rooted Plants may be remov'd into your Flower-Gardens; but take care that the Borders wherein you set them, be first well clear'd of all their Weeds, and afterwards dug up, and supplied with fresh Earth, in case nothing was done to them before. If you have any Borders that were dug up, and planted in the preceding Month, you must now rake them over again, in order not only to destroy the young Weeds, but to make them look agreeable all the Winter.

Now clear from Weeds your Beds of seedling *Hyacinths*, *Tulips* and all such other bulbous-rooted Flowers, as have lain all the Year long in the Ground; and in order to strengthen the Roots, and defend them from the Severities of the Weather, sift a small Quantity of fresh Earth over them, of half an Inch thick, or thereabouts.

Transplant all your *Flag-leav'd Iris's*, *Peonies*, and knobby-rooted *Geraniums* in this Month. Some indeed will remove them in the Spring; but that is more the Result of Fancy, than Judgment.

Let such of your Boxes and Pots of seedling Flowers as have stood in the Shade all the Heat of the Summer, be now convey'd to a warmer Situation:  
Now

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Now shelter them from the bleak Winds, and let them receive the Warmth of the Sun, as much as may be. Cleanse them of all their Weeds, and sit a little fresh Earth over them, but not too much.

If your extraordinary *Auriculas* have any dead Leaves you must take them off, and lay down the Pots in which they are set on one Side, that in case of wet Weather, the Rain may run off.

Now place your Pots of the best *Carnations* under Cover, if the Weather prove bad; but let your Plants have as much Air as possible, in case the Season be mild and dry.

If your *Spanish Broom*, *Lilacks*, *Honeysuckles*, *Jasmine*, *Roses*, or any other Kind of flowering Trees and Shrubs remov'd in this Month, they'll take Root before Winter, and 'tis very probable, will flower the next Summer. In order, however, to prevent the hard Frosts from having any ill Effects upon their Roots, take particular Care, to cover the Surface of the Earth in which they are set with *Mulch*.

This is the proper Time for pruning of all flowering Shrubs, and taking away all such Suckers as proceed from their Roots; for were they suffer'd to remain, the old Plants would be starv'd. If such Suckers should be wanted, plant them in your Nursery. There they'll get Strength enough in about three Years to be remov'd to what other Place you please.

#### PLANTS in Flower.

<i>Marvel of Peru,</i>	<i>Lupines,</i>
<i>African and French Mari-</i>	<i>Autumnal Cereus,</i>
<i>golds,</i>	<i>Cyclamens,</i>
<i>Starwort, of divers Kinds.</i>	<i>Colchicums,</i>
<i>Golden Rods,</i>	<i>Narcissus's,</i>
<i>Sweet Sultans,</i>	<i>China Pinks,</i>
<i>Auriculas,</i>	<i>Heart's-Ease,</i>
<i>Polyanthus's,</i>	<i>Stock Julyflowers,</i>

*Sweet*



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*Sweet-scented Pease,  
Venus's Looking Glass,  
Navelwort,  
Convulvulus,  
Amaranthus,  
Female Balsamine,*

*Tuberoses,  
Guernsey Lily,  
Single Anemonies,  
Sun Flowers,  
Indian Scabious, &c.*

## TREES and SHRUBS in Bloom.

*Honeysuckles,  
Roses,  
Passion Flower,  
The Arbutus, or Strawberry  
Tree,*

*Shrub Cinquefoil,  
Lauristinus's,  
Althæa Frutex,  
Jasmine, &c.*

## NOVEMBER.

If you propose to have any bulbous-rooted Flowers in the Spring, the Plantation of them should be finish'd by the latter End of the preceding Month, or the Beginning of this at farthest; for otherwise they'll have no proper Time to strike Root before the hard Winter comes on; and then the Frosts will in all probability destroy them.

If you have any seedling bulbous-rooted Flowers that were not transplanted the last Season, take care to rake over the Beds wherein they lie, in order to prevent the Growth both of Moss and Weeds; take care likewise to spread a small Quantity of fresh Earth over the Surface, by which Means you'll prevent the hard Frosts from having an ill Effect upon the Roots.

If you have any Pots or Boxes of bulbous Seedlings, now is the Time for removing them to as warm a Situation as possibly you can, where they may not only be shelter'd from the Inclemencies of the Weather, but may receive the benign Influences of the Sun.

'Tis not too late as yet, unless the Season prove too severe, to transplant *Flag-leav'd Iris's, Peonies, Monk's-hood,* or indeed any other Plants that are bulbous-rooted: Nay some that are fibrous-rooted, such as *Lychnis's, London-Pride, Canterbury Bells, Veronicas,*

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&c. may be remov'd this Month ; tho' it is more adviseable indeed to do it sooner. Some will transplant their hardy flowering Shrubs, such as *Roses, Jasmins, Lilacs, Honeysuckles, &c.* into a dry Soil, in the Beginning of this Month ; but 'tis more judicious to defer it till *February*, especially if the Ground should be wet.

What Pots you have of *Auriculas* and *Carnations* should now be cover'd with Mats or Cloths, to keep them warm, and prevent the Frost and Snow, or the cold Rains from having too great an Influence over them : Or, if you should not shelter them this Way, at least lay them down on one Side, that such Rains as fall upon them may run off.

This is the proper Time for cutting down the Stalks of all such late flowering Plants as you find growing to decay ; in this Month likewise you should rake over (tho' very gently) the Borders of your Pleasure-Garden.

Now turn what Composts you have prepared for your Borders or Pots, in order, not only that their Parts may be duly mix'd, but that they may receive the Benefit of the Air, and Frost, which are very serviceable to them. Take care to have fresh Supplies ; since 'tis very adviseable to have several Stocks one under another ; for the longer they lie before they are made use of the better they are.

Make an Awning of Hoops over your Beds of *Anemones, Hyacinths, and Ranunculus's*, towards the Close of this Month, if you find the Season prove wet or frosty ; and then, in either of those Cases, cover them with Mats or Cloths, by which means, you'll prevent the Weather from having any bad Influence over them.

If the Season should prove so bad, that little or no Work can be done in your Garden, be improving your Time, and preparing your Seeds for the next Spring ; and take care to have a sufficient Quantity of proper Utensils by you, that Business may be carried

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ried on with the greater Vigour whenever the Season will admit of it.

PLANTS in Flower.

Golden Rods,

Starwort,

Double Colchicum,

Heart's Ease,

Saffron,

Perennial Sun-flower,

Single Anemonies,

Polyanthus's,

Annual Stock-Julyflower,

Leadwort, &c.

TREES and SHRUBS in Bloom.

The Passion Flower,

The Laurustinus,

Musk, and Monthly Roses,

The Arbutus, or Strawberry Tree, and some few more.

D E C E M B E R.

If the Season proves very wet, or very frosty, cover all the Beds of *Ranunculus's*, *Anemonies*, and *Hyalanthus* this Month, in the same manner as you did in November; for nothing is more prejudicial to them than either Cold or Rain.

Take the same Precaution in regard to your Boxes or Pots of seedling Flowers.

As great Rains and deep Snows are very injurious to *Auriculas* and *Carnations*, you must take care, in either of those Cases, to shelter them, and keep them warm: On the other Hand, should the Season prove mild and gentle, you may expose them to the Air as much as you please; for otherwise they'll become very tender.

What Composts you have prepar'd for your Flower-Garden, must now be turn'd up, that they may be mellow'd by the Frost; and in order to have a competent Stock before-hand of such as are of a sufficient Age, mix new Heaps of Earth with your old ones.

Such of your Trees and Shrubs as are new planted, or such of your exotick Trees as are planted in the open Air, must have a sufficient Quantity of *Mulch* laid about their Roots; for otherwise the Frosts will prove injurious to them.

If

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If the Weather prove favourable, go to work, dig and prepare your Beds and Borders, in order to be in readiness for planting your Flower-roots, upon the first Entrance of the Spring. Take care whilst you are thus at work, to lay the Earth up in Ridges, that in Case of hard Showers, the Rain may run off; for otherwise it would not answer the End propos'd.

Throw the Ground up after the same manner, in those Places where you propose to plant your flowering Shrubs, or your tender Trees, when the Spring comes on.

Let the Ground in each Quarter of your Wilderness be dug up, that all may be in due Order against the Spring; but take peculiar Care at the same time, that you hurt none of your Plants that grow between the Trees.

If the Season should prove so bad, that little or no Work can be done in your Garden; improve your Time within-doors, in preparing Tallies, for numbering such Flowers and Seeds as you have sown with greater Ease and Exactness. Take care likewise, as we advis'd you in the preceding Month, to have all your Implements ready at hand, that no precious Hours may be lost when the Spring advances.

#### PLANTS in Flower.

*Stock Julyflowers,*  
*Narcissus's,*  
*Polyanthus's,*  
*Primroses,*  
*Beet's-foot,*  
*Spring Cyclamen,*  
*Tangier Fumitory,*

*Narrow-leav'd Golden Rod,*  
*Single Anemonies,*  
*Single Wall-flowers,* and the  
*Winter Aconite,* and Snow-  
drops, if the Season prove  
mild.

#### TREES and SHRUBS in Bloom in the open Air.

*Thorn,*  
*Spurge Laurel,*  
*Laurustinus,*  
*Blue-berried Honeysuckle,*

*Arbutus,* and the  
*Mezereon,* if the Season  
prove mild.

*Familiar*

*Familiar* LETTERS *on several Occa-*  
*sions in Common Life, for the Use of the*  
FAIR SEX.

LETTER I.

*From a Daughter to her Mother, by Way of Excuse for*  
*having neglected to write to her.*

*Honour'd Madam,*

**T**H<sup>O'</sup> the agreeable News of your Health and Welfare, which was brought me last Night by the Hands of my Uncle's Man *Robin*, gave me an inexpressible Pleasure, yet I am very much concern'd that my too long Silence should have created you so much Uneasiness as I understand it has. I can assure you, Madam, that my Neglect in that Particular was no ways owing to any Want of Filial Duty or Respect; but to a Hurry of Business (if I may be allow'd to call it so) occasion'd by the Honour of a Visit from my Lady *Betty Brilliant* and her pretty Niece Miss *Charlotte*, who are exceeding good Company, and whom our Family are proud of entertaining in the most elegant Manner. I am not insensible, however, that this Plea, or any real Business of what Importance soever, can justly acquit me from not writing oftner to a Parent so tender and indulgent as your self; but as the Case now stands, I know no other Way of making Atonement, than by a sincere Promise of a more strict Observance of my Duty for the future. If therefore, Madam, you will favour me so far as to forgive this first Transgression, you may depend on my Word, it shall never more be repeated by,

*Honour'd Madam,*

*Your most dutiful Daughter.*

LET



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## LETTER II,

*From one Sister to another.*

*Dear Sister,*

Ever since you went to *London* your favorite Acquaintance *Mrs. Friendly* and my self have thought our Rural Amusements dull and insipid, notwithstanding we have the Players in Town, and an Assembly once a Week. At your Departure, if you remember, you pass'd your Word to return in a Month's Time, but instead of that, it is now almost a Quarter of a Year. How can you serve us so? In short, if you keep us in suspense much longer, we are determin'd to follow you, and find you out, let the Expence and Length of the Journey be what it will. We live in Hopes, however, that upon the Receipt of this Notice, you'll return without any farther Delay, and prevent our taking such an unmerciful Jaunt. Your Compliance with this our joint Request will highly oblige, not only your most sincere and affectionate Friend, but

*Your ever loving Sister.*

## LETTER III.

*In answer to the Foregoing.*

*Dear Sister,*

I receiv'd your Summons, and can assure *Mrs. Friendly*, as well as your self, that my long Stay in Town, notwithstanding all the good Company I have met with, and all the Diversions with which I have been indulg'd, has been quite contrary to my Inclinations; and nothing but my Lady *Townley's* absolute Commands not to leave her, should have prevented my Return to you within the Time propos'd. You are sensible, I have infinite Obligations to her, and it would be Ingratitude to the last Degree not to comply with

with her Injunctions. In order, however, to make you both ample Amends for that Uneasiness which my long Absence has given you, I shall use my utmost Endeavours to prevail on her Ladyship to join with me in a Visit to you both in the Spring, and to stay with you for a Month at least, if not longer. I would advise you therefore to save an unnecessary Expence, as well as Fatigue, and rest contented where you are, 'till you see

*Your ever, loving, and  
affectionate Sister.*

LETTER IV.

*From a young Lady to her Father acquainting him with a  
Proposal of Marriage made to her.*

*Honour'd Sir,*

As young Mr. Lovewell, whose Father, I am sensible, is one of your intimate Acquaintance, has, during your Absence in the Country, made an open Declaration of his Passion for me, and prest me closely to comply with his Overtures of Marriage, I thought it my Duty to decline all Offers of that Nature, however advantageous they might seem to be, 'till I had your Thoughts on so important an Affair; and I am absolutely determin'd either to discourage his Addresses, or keep him at least in suspense 'till your Return, as I shall be directed by your superior Judgment. I beg leave, however, with all due Submission, to acquaint you with the Idea I have entertain'd of him, and hope I am not too blind, or partial in his Favour. He seems to me to be perfectly honourable in his Intentions, and to be no ways inferior to any Gentleman of my Acquaintance hitherto, in regard to good Sense, or good Manners—I frankly own, Sir, I could admit of his Addresses with Pleasure, were they attended with your Consent and Approbation: Be assur'd, however, that I am not so far engag'd, as to act with Precipitation,

or

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or comply with any Motions inconsistent with that filial Duty, which in Gratitude to your paternal Indulgence I shall ever owe you. Your speedy Instructions therefore in so momentous an Article, will prove the greatest Satisfaction imaginable to,

*Honour'd Sir,*

*Your most dutiful Daughter.*

LETTER V.

*From a Daughter to a Mother upon the same Occasion.*

*Honour'd Madam,*

Soon after I left you, and my Friends in the Country, I happily engag'd with one Mrs. *Prudence*, a Governess of a noted young Ladies Boarding-School at the Court End of the Town, to act as her *Assistant*. She has treated me ever since I have been with her with the utmost good Nature and Condescension, and has all along endeavour'd to make my Service more easy and advantageous to me than I could reasonably expect. On the other Hand, as a grateful Acknowledgment of her Favours, I have made her Interest my whole Study and Delight. My courteous Deportment towards the young Ladies, and my constant Care to oblige my Governess have not only gain'd me the Love and Respect of the whole House; but young Mr. *Mulimant*, the Dancing-Master who attends our School weekly, has cast a favourable Eye on me for some Time, and has lately made me such Overtures of Marriage, as are, in my own Opinion, worthy of my Attention. However, notwithstanding he is a great Favourite with Mrs. *Prudence*, a Man of unblemish'd Character, and very extensive Business, I thought it would be an Act of the highest Ingratitude to so indulgent a Parent as you have been to me, to conceal from you an Affair, wherein my future Happiness, or Misfortune must so greatly depend. As to his Person, Age, and Temper, I must own, Madam, tho' with a Blush,

Blush, that they are all perfectly agreeable, and I should think myself very happy, should you countenance his Addressess. I flatter myself, however, that I have so much Command of my own Passions, as with Duty to be directed in so momentous an Affair by your superior Judgment. Your speedy Answer therefore will be look'd upon as an additional Act of Indulgence shewn to,

*Your most dutiful Daughter.*

LETTER VI.

*The Mother's Answer to the foregoing.*

*Dear Daughter,*

I receiv'd yours, in regard to the Overtures of Marriage made you by Mr. *Muliment*; and as that is a very weighty Affair, I shall return to *London* as soon as possible, in order to make all due Enquiries: And in case I find no just Grounds for Exception to the Man, I have none to his Occupation; since 'tis suitable enough to that State of Life for which you seem to have a peculiar Taste. However, tho' I should rejoice to see you settled to your Satisfaction and Advantage; and tho' you seem to entertain a very favourable Opinion of his Honour, and Abilities to maintain you in a very decent Manner; yet I would have you weigh well the momentous Matter in Debate: Don't be too hasty, my Dear; consider, all is not Gold that glitters: Men are too often false and perfidious; promise fair, and yet at the same Time, aim at nothing more than the Gratification of their unruly Desires. I don't say that Mr. *Muliment* has any such dishonourable Intentions, and I hope he has not; for which Reason I would only have you act with Discretion and Reserve; give him neither too great Hopes of Success, nor an absolute Denial to put him in Despair. All that you have to say till you see me is this, that you have no Aversion to his Person; but that you are deter-

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termin'd to be wholly directed by your Mother in an Affair of so serious a Concern. This will naturally induce him to make his Applications to me on my first Arrival; and you may depend upon it, no Care shall be wanting on my Side to promote your future Happiness and Advantage. I am,

*Dear Daughter,*

*Your truly affectionate Mother.*

LETTER VII.

*A young Lady's Answer to a Gentleman's Letter, who professes an Aversion to the tedious Forms of Courtship.*

S I R,

I am no more fond of the fashionable Modes of Courtship than yourself. Plain Dealing I own is best; but methinks common Decency should always be preserv'd.

There is something so peculiar and whimsical in your Manner of Expression, that I am absolutely at a Loss to determine whether you are really serious, or only write for your own Amusement. When you explain your self in more intelligible Terms, I shall be better able to form a Judgment of your Passion, and more capable of returning you a proper Answer. What Influence your future Addresses may have over me I cannot say; but to be free with you, your first Attempt has made but very little Impression on the Heart of

*Sir, your humble Servant.*

LETTER VIII.

*The Lady's Reply to another Letter from the same Gentleman, wherein he more explicitly avows his Passion.*

S I R,

Since neither of us, I perceive, is overfond of squandering our time away in idle, unmeaning Compliments,  
I think



I think proper to inform you, in direct Terms, that the Disposal of my Person is not altogether in my own Power; and that notwithstanding my Father and Mother are both deceas'd, yet I transact no single Affair of any Moment, without consulting Sir Orlando Wise-man of *Lincoln's-Inn*, who is my Counsel upon all Occasions, who is a Gentleman, as I conceive, of the strictest Honour and Honesty, and one on whose Judgment I can safely rely. I'll be so fair and just to you, as freely to acknowledge, that I have no Objection to your Person: If therefore you think proper to wait on him with your Proposals, and find that he approves them, I shall act without any mental Reservations, and be very apt to encourage a Passion, that I imagine to be both honourable and sincere. I am,

Sir, your humble Servant.

L E T T E R IX.

*From an Aunt to her Nephew, who had complain'd of his ill Success in his Addresses.*

Dear Nephew,

I receiv'd your doleful Ditty, in regard to your ill Success in your late Love-Adventure with Mrs. *Snow*. No marble Monument was ever half so cold, or Vestal Virgin half so coy! She turns a deaf Ear, it seems, to' your most ardent Vows! And what of all that? By your own Account it appears, she has given you no flat Denial; neither has she peremptorily forbid your Visits. Really, Nephew, I thought a young Gentleman of your good Sense and Penetration should be better vers'd in the Arts of Love, than to be cast down all at once, and quit the Field upon the first Repulse. You should consider, that she's not only a Beauty, but a very accomplish'd Lady. You must sure be very vain, to imagine, that one of her Education, good Sense, and real Merit, should fall an easy Victim

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Victim into your Arms. Her Affections must be gradually engag'd; she looks upon Matrimony as a very serious Affair, and will never give way, I am fully perswaded, to the Violence of an ill-grounded Passion. For shame, Nephew, shake off that unbecoming Bashfulness, and shew yourself a Man. Lovers, like Soldiers, should endure Fatigues. Be advis'd; renew the Attack with double Vigour; for she's a Lady worth your Conquest. The Revolution of a Day (as the ingenious Mr. *Rowe* has it) may bring such Turns as Heav'n itself could scarce have promis'd. Cheer up, dear Nephew, under that Thought. When I hear from you again, a few Weeks hence, I am not without Hopes, if you will but follow my Advice, of your carrying the Siege, and making her comply with your own Terms of Accommodation. In the mean Time, depend upon't, no Stone shall be left unturn'd on my Part, that may any ways contribute towards your good Success; as I cannot, without Injustice to the Lady, but approve your Choice. I am,

*Your affectionate Aunt.*

L E T T E R X.

*From a Daughter to her Father wherein she dutifully expostulates against a Match he had propos'd to her with a Gentleman much older than herself.*

*Honour'd Sir,*

Tho' your Injunctions should prove diametrically opposite to my own secret Inclinations, yet I am not insensible, that the Duty which I owe you binds me to comply with them. Besides, I should be very ungrateful should I presume, in any Point whatever, considering your countless Acts of parental Indulgence towards me, to contest your Will and Pleasure. Tho' the Consequence, therefore, should prove never so fatal, I am determin'd to be all Obedience, in  
one

case what I have to offer in my own Defence should have no Influence over you, or be thought an insufficient Plea for my Aversion to a Match, which, unhappily for me, you seem to approve of. 'Tis very possible, Sir, the Gentleman you recommend to my Choice, may be possess'd of all that Substance, and all those good Qualities, that bias you so strongly in his Favour; but be not angry, Dear Sir, when I remind you, that there is a vast Disproportion in our Years. A Lady of more Experience, and of a more advanc'd Age; should, in my humble Opinion, be a much fitter *Help-mate* for him. To be ingenuous, (permit me, good Sir, to speak the Sentiments of my Heart without Reserve for once) a Man, almost in his grand *Climacterick*, can never be an agreeable Companion for me; nor can the natural Gaiety of my Temper, which has hitherto been indulg'd by your self in every innocent Amusement, be over-agreeable to him. Tho' his Fondness at first may connive at the little Freedoms I shall be apt to take; yet as soon as the Edge of his Appetite shall be abated, he'll grow jealous, and forever torment me without a Cause. I shall be debarr'd of every Diversion, suitable to my Years, tho' never so harmless and inoffensive; permitted to see no Company; hurried down perhaps to some melancholy Rural Recess; and there, like my Lady *Grace* in the *Play*, sit pensive and alone, under a *green Tree*. Your long experienc'd Goodness, and that tender Regard, which you have always express'd for my Ease and Satisfaction, encourage me thus freely to expostulate with you on an Affair of so great Importance. If, however, after all, you shall judge the Inequality of our Age an insufficient Plea in my Favour, and that Want of Affection for a Husband is but a Trifle; where there is a large Fortune and a Coach and Six to throw into the Scale; if, in short, you shall lay your peremptory Commands upon me to resign up all my real Happiness and Peace of Mind for the Vanity of living in Pomp and Grandeur,

I am ready to submit to your superior Judgment. Give me leave, however, to observe, that 'tis impossible for me ever to love the Man into whose Arms I am to be thrown; and that my Compliance with so detested a Proposition, is nothing more than the Result of the most inviolable Duty to a Father, who never made the least Attempt before to thwart the Inclinations of

*His ever-obedient Daughter.*

### LETTER XI.

*To a young Lady, cautioning her against keeping Company with a Gentleman of bad Character.*

*Dear Niece,*

The sincere Love and Affection which I now have for your indulgent Father, and ever had for your virtuous Mother, not long since deceas'd, together with the tender Regard I have for your future Happiness and Welfare, have prevail'd on me to inform you, rather by Letter, than by Word of Mouth, that the Town rings of your unguarded Conduct, and the too great Freedoms that you take with Mr. Trippit. You have been seen with him (if Fame lies not) in the Side-Boxes at both Theatres, at the Blue-Coat Hospital on a Sunday-Night, and afterwards at a certain Tavern, not a Mile from thence, which is a House (as I have been credibly inform'd) of no good-Repute. You have both, moreover, been seen at Ranelagh Assembly, Vaux-hall Gardens; and what is still more flagrant at Cyper's Fire-works. Don't imagine, Niece, that I am in the least prejudic'd, or speak out of any private Pique; but let me tell you, your Familiarity with him gives me no small Concern, as his Character is none of the best, and as he has acted in the most ungenerous Manner by two or three very virtuous young Ladies of my Acquaintance, who entertain'd too favourable an Opinion of his Honour. 'Tis possible, as you have

have no great Expectancies from your Relations, and he has an Annuity, as 'tis reported, of 200l. a Year left him by his Uncle, that you may be tempted to imagine his Addresses an Offer to your Advantage: 'Tis much to be question'd, however, whether his Intentions are sincere; for, notwithstanding all the fair Promises he may possibly make you, I have heard it whisper'd, that he's privately engag'd to a rich, old, doating Lady not far from *Hackney*. Besides, admitting it to be true, that he is really intitled to the Annuity abovementioned; yet 'tis too well known, that he is deep in Debt; that he lives beyond his Income, and has very little, if any Regard, for his Reputation. In short, not to mince the Matter, he's a perfect Libertine, and is ever boasting of Favours from our weak Sex, whose Fondness and Frailty are the constant Topicks of his Raillery and Ridicule.

All Things therefore duly consider'd, let me prevail on you, Dear Niece, to avoid his Company, as you would the Small-Pox; for notwithstanding I still think you strictly virtuous, yet your good Name may be irreparably lost by such open Acts of Imprudence. As I have no other Motive, but an unaffected Zeal for your Interest and Welfare, I flatter myself you'll put a favourable Construction on the Liberty here taken by

*Your sincere Friend, and affectionate Aunt.*

*To this small Specimen of familiar Letters on several Occasions we think it proper to subjoin, not only some Instructions to young Orphan Ladies, as well as others, how to judge of Proposals of Marriage made to them in any indirect Manner, without the Consent of their Friends or Guardians, but also to such other young Ladies, as are but lately entred into that happy State.*

INSTRUCTIONS for ORPHAN LADIES.

**A**S most young Orphan Ladies, who have Estates in Expectancy, payable at Age, or the Day of Marriage, are apt, in order to get them out of their

Guar-



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Guardians Hands as soon as possible, to listen with too much Attention to the ~~secret~~ Addresses of some worthless *Fortune-Hunters*, we flatter ourselves the following *Precepts*, may prove of Service to them in the Regulation of their future Conduct.

1. In the first Place, then, young Ladies, mistrust all such as shall endeavour to set you against your Guardians, or those Relations, to whose Care either your Fortunes or your Persons are entrusted.

2. Be very cautious how you give Encouragement to such as aim at being introduc'd into your Company by any private and clandestine Means; and industriously avoid making any Application to your Friends or Guardians for their Approbation or Consent.

3. Look with a watchful and suspicious Eye on all such Female Confidants, or other Interveners, who, in order to take an Advantage of your Youth and Inexperience shall insinuate to you either by Letter or Word of Mouth,

“ *That* some fine Gentleman of uncommon Merit,  
“ and no despicable Fortune is deeply in Love with  
“ you.

“ *That* he has seen you at the *Play*, or in the *Park*,  
“ and is impatient to make you a Declaration of his  
“ Passion.

“ *That* he would'nt willingly make any Overtures to  
“ your Guardian, till he knows what Reception he  
“ shall meet with from yourself.

“ *That* your Guardian may probably raise such Ob-  
“ jections as may be altogether groundless.

“ *That* in case he has any Daughters of his own,  
“ he may possibly be inclin'd to see *them* dispos'd of  
“ first.

“ *That* your Fortune being in his Hands, he may  
“ have occasion to make use of it, and consequently be  
“ unwilling to part with it.

“ *That* he may have private Views in marrying you to  
“ some Friend of his own, without consulting your In-  
“ terest or Inclinations.

“ *That*

" *That* it would be improper, therefore, for your  
" Guardian to be entrusted with the secret till you have  
" seen the Party propos'd.

" *That*, after all, it lay in your own Breast, either to  
" admit of, or decline his Offer.

" *That* the Proposer, for her Part, was altogether  
" disinterested in the Affair, and had no other View  
" than the bringing about a Match that might prove e-  
" qually happy for both Parties.

" *That*, in a Word, there could be no Harm in ac-  
" cepting of a Line from the Gentleman, if an Inter-  
" view should be thought improper.

4. Discouragement with Warmth and Resentment all  
such officious Busy-bodies, and boldly assure them,

" *That* you are determin'd to listen to no Propositions,  
" how seemingly advantageously soever, without the  
" Approbation and Consent of your Guardians, or  
" other judicious Friends.

" *That* your Fathers, Mothers, or Uncles, on whose  
" Discretion you could safely rely, entertain'd a ve-  
" ry high Opinion of your Guardian's Honour and  
" Integrity, when they entrusted your Persons to their  
" Care and Conduct.

" *That* you have had incontestable Proofs of their ge-  
" nerous Concern for your Welfare since the Death of  
" your Testators.

" *That* you resent the Proposer's artful Endeavours to  
" inspire you with groundless Fears and Jealousies.

" *That* you disdain, not only the Proposer, but the  
" Gentleman too, for entertaining so contemptible an  
" Idea of your Prudence and Discretion.

" *That* you look upon it as a very ungenerous Way  
" of Proceeding to depreciate the Characters of your  
" Guardians before the least Proof could be produc'd of  
" of their dissingenuous Deportment.

" *That* you are fully convinc'd the Person propos'd  
" had no Hopes of Success but by a clandestine Address,  
" and delusive Arts; and that therefore, it behoves you

" to

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“ to look down with an Eye of Contempt on a Conduct so affrontive to your Understanding.

“ *That*, in a Word, all Things maturely consider'd, you are determin'd to have no Interview, nor receive the least Line from one, who is capable of pursuing such dishonourable Measures.

Such a prudent Conduct as this will make your officious Confidants, or Interveners desist, if they have any Sense of Shame; from their Designs upon you; and hereby you will be convinc'd, that such Persons are altogether undeserving of your good Opinion or Acquaintance. By such a Conduct you'll never lose an humble Servant that is in the least worthy of your Encouragement. For, if the Person really loves you, and is possess'd of the Fortune he pretends, he will readily apply to your Guardians, and entertain a very favourable Opinion of your Prudence and Discretion; and in case he declines his Suit, you may justly conclude that his Intentions were basely to betray you; and then you'll have just Grounds to rejoice, that you turn'd a deaf Ear to all his artful Insinuations.

### INSTRUCTIONS to a young Lady newly married.

1. **B**E very slow in changing the modest Behaviour of a Virgin.
2. Shew no Degree of Fondness to your Husband before any Witness whatsoever.
3. Conceal your Esteem and Love in your own Breast; and reserve your kind Looks and Language for private Hours.
4. Never shew any Uneasiness because your Husband is abroad; and when he knocks at the Door, let your Servants open it, without your ringing them a Peal with your Bell, to shew your Impatience.
5. When your Husband is gone a Journey, and does not write by the first Post, never put yourself in pain, but leave That and the Day of his Return to his own Discretion.

6. Tho'

or GENTLEWOMAN'S COMPANION. 387

6. Tho' an excessive Passion for fine Cloaths is a Fault ; yet take particular Care to be always sweet and clean.

7. Avoid making a Trade of visiting.

8. Let your Male-Acquaintance be of your Husband's Choice, and not recommended to you by any she-Companions ; because they will certainly fix a Cox-comb upon you, and it will cost you some Time and Pains to distinguish such a one from a Man of Sense.

9. Never take a *favourite Waiting-Maid* into your Cabinet Council.

10. Make it the grand Affair of your Life to gain, and preserve the Friendship and Esteem of your Husband.

11. Use all Endeavours to attain to some Degree of those Accomplishments, which your Husband most values in other People, and for which he is most valued himself.

12. Get a Collection of the best, and most approv'd Histories and Travels, and spend what few Hours you can spare in reading them ; and in case your Memory be weak, in making Extracts from them.

13. Invite Persons of Knowledge and Understanding to an Acquaintance with you, by whose Conversation you may learn to correct your Taste and Judgment ; and when you can bring yourself to relish the good Sense of others, you will arrive in Time to think rightly yourself, and to become a reasonable, and an agreeable Companion.

14. Look upon Finery as a necessary Folly : Don't be out of the Fashion ; but the last, and least in it ; and let your Dress be one Degree lower than your Fortune can afford.

15. If you are in Company with Men of Learning, who are talking of the Manners and Customs of our *Europeans*, of Travels into remoter Nations, of the State of their own Country, or of the great Men and Actions of *Greece* and *Rome* ; if they give their Judgment upon *English* and *French* Writers, either in Verse or Prose, or of the Nature and Limits of Virtue and Vice, it is a Shame

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Shame for an *English* Lady not to relish such Discourses, not to improve by them, and endeavour, by Reading and Information, to have her Share in such rational Amusements.

16. As too few of the Ladies can read a *Play*, or a *Novel*, with any tolerable Grace, and fewer can attain the Art of *Spelling* in their whole Lives; read aloud, more or less every Day to your Husband or some Friend who is able to set you right; and as for *Spelling*, you may attain it in Time by making Collections from the Books you read.

17. As you cannot discountenance too much those of our Sex who presume to take unbecoming Liberties before you; so you ought to be wholly unconstrain'd in the Company of deserving Men, when you have had sufficient Experience of their Discretion.

18. Shun the Acquaintance of all such pert Ladies, whose Excellence principally consists in tart Expressions, and what they call *running a Man down*.

19. Learn to value and esteem your Husband for those good Qualities which he really possesseth, and never fancy others in him which he certainly has not; for tho' this latter is generally understood to be a Mark of Love; yet it is indeed nothing but Affectation, or ill Judgment.

Lastly, As to the Regulation of your Expences, endeavour to inform yourself how much your Husband's Revenue amounts to, and be so good an Accountant as to keep within it, in that Part of the Management which falls to your Share.

These Rules, *Ladies*, duely observ'd, will make you not only fair Examples to your own Sex; but perpetual Comforts to your Husbands and your Parents. We are, with great Truth and Affection,

LADIES,

Your most faithful Friends, and humble Servants,

The EDITORS.

*The*



The preceding Letters may suffice as Models for the Imitation of our young Readers with respect to their Style and Manner of Writing; but for the sake of those who are willing to improve their Language, and store themselves with a Variety of proper Words and Expressions, we have added the following small DICTIONARY, serving for the Translation of ordinary English Words into more scholastick ones, being chiefly derived from the Latin Tongue.

## A.

**A**N *Abridgment*, a Compendium, Abstract, Epitome.

The *A, B, C*, the Alphabet.

An *Abode*, Habitation.

*Abounding*, Abundant, Copious.

*Abusiveness*, Scurrility.

To *Accompany*, to Associate.

Of *one Accord*, Unanimous.

To *Accuse falsely*, to Calumniate.

*Acquaintance*, Familiarity.

To *Acquit*, to Absolve.

To *Advance*, to Exalt, to Promote.

*Advantage*, Emolument.

To *manage Affairs*, to Negotiate.

To *be Against*, to Oppose, to Resist.

*Under-Age*, Minority.

To *Agree unto*, to Assent.

To *Agree together*, to Consent.

*Agreeable*, Convenient, Congruous.

*Agreement*, Concord.

An *Agreement made*, Composition.

An *every Day's Age*, a Quotidian.

*Alliance*, Consanguinity, Affinity.

To *Allot*, to Assign.

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An *Allowance*, a Pension,  
or Exhibition.

*Almighty*, Omnipotent.

To make *Amends*, to Com-  
pensate.

An *Amending*, Reforma-  
tion.

*Ancient*, Antique.

*Ancientness*, Antiquity.

To *provoke to Anger*, to Ir-  
ritate, to Incense.

An *Anointing*, Uction.

To *Annoy*, to Incommode.

To *Annul*, to Abrogate.

One that *Appealeth*, Appel-  
lant.

*Appearance of Truth*, Veri-  
similitude, Probability.

Not to be *appeased*, Inexora-  
ble, Implacable.

An *Applying*, Application.

To *Appoint in another's*  
*Place*, to Substitute.

To *Ask after*, to Enquire.

To *Ask a Question*, to In-  
terrogate.

An *Assembly*, Congregation.

A little *Assembly*, a Con-  
venticle.

An *Assuring*, Certification,  
Confirmation.

To *Assuage*, to Mitigate.

To *Astonish*, to Stupify.

Going *Astray*, Errant, Va-  
grant.

*Atonement*, Reconciliation.

*Available*, Efficacious.

Not to be *avoided*, Inevi-  
table.

An *Avouching*, Affirmation,  
*Awe*, Reverence.

A *Drawing Awry*, Distor-  
tion.

B.

**B**ABBLING, Loqua-  
city.

A *Babe*, Infant.

*Bachelorship*, Cœlibate.

*Backbiting*, Detraction.

A *Backsliding*, Relapse.

A *Going Backward*, Retro-  
gradation.

To *Baffle*, to Elude.

The *Ball of the Eye*, Pu-  
pil.

*Banishment*, Exile, Pro-  
scription.

A *Barn for the keeping of*  
*Corn*, Granary.

A *Bargain*, Contract.

*Barrenness*, Sterility.

*Bashful*, Modest.

*Bastard* or *Base-born*, Ille-  
gitimate, Spurious.

An *engaging in Battle*, Con-  
flict.

*Baudry in Speech*, Obsce-  
nity.

A *Bearing*, i. e. Suffering,  
Patience.

A *Bearing down violently*,  
Oppression.

A *Bearing Sway* or *Rule*,  
Domination.

A *Bearing with*, Indul-  
gence.

*Beastly*, Bestial.

*Becoming*,

- Becoming, Decent.*  
*A Being, Essence, Existence.*  
*Befitting, Convenient.*  
*A Begetting, Generation.*  
*Beggary, Penury.*  
*Begging, Mendicant.*  
*Lawfully begotten, Legitimate.*  
*Unlawfully Begotten, Illegitimate.*  
*The first Beginning of a Thing, Original.*  
*A Beholding in Thought, Contemplation.*  
*A Beholder, Spectator.*  
*A being Beholden unto, Obligation.*  
*Aptness to Believe, Credulity.*  
*Fit to be Believed, Credible.*  
*Not to be Believed, Incredible.*  
*Belonging to any Thing, Pertinent.*  
*Easy to Bend, Flexible.*  
*A Bending forward, Inclination.*  
*A Bending backward, Reclination, Reflexion.*  
*A Bending downward, Declination.*  
*A Thing Bequeathed, Legacy.*  
*A Bereaving, Privation.*  
*To Beseech, to Supplicate, to implore.*  
*Beseeming, Convenient.*  
*Befotted, Infatuated.*  
*To Bestow or lay out, to expend.*  
*Money Bestowed or laid out, Expence.*  
*To Bethink one's self, to Recollect.*  
*To Betoken, to Signify, to Portend.*  
*To Beautify, to Adorn, to Imbellish, to Decorate.*  
*To be Bewailed, Lamentable, Deplorable.*  
*A Bewitching, Incantation, Fascination.*  
*To go Beyond, to Transgress.*  
*A Bidding to a Feast, Invitation.*  
*A Bidding Farewel, Valediction.*  
*Binding in respect to the Body, Astringent, Styptic.*  
*Binding as an Oath, Bond, &c. Obligatory.*  
*Birth, Nativity.*  
*New Birth, Regeneration.*  
*Untimely Birth, Abortion.*  
*Belonging to a Bishop, Episcopal.*  
*Blameable, Culpable.*  
*Blameless, Inculpable.*  
*A Blending, Mixture, Mixture.*  
*Blessing, Benediction.*  
*To Blot out, to Obliterate, Cancel, Expunge.*  
*Blunt, Obtuse.*  
*Boasting, Ostentation.*

### 392 *The ACCOMPLISH'D HOUSEWIFE,*

*Bigness of Body*, Corpulency.

*Bodily*, Corporeal.

*Bodiless*, Incorporeal.

*Exceeding Bold*, Audacious.

*Bondage*, Servitude.

*A Bond to confirm a Bargain*, Obligation.

*The Borders of a Land*, Confines.

*Born after his Father's Death*, Posthumous.

*A being Born again*, Regeneration.

*A being first Born*, Primogeniture.

*A being Bound*, Obligation.

*To Bound*, to Limit, to Terminate.

*The Bounds of a Country*, Limits, Confines.

*Bounty*, Liberality, Benignity, Beneficence.

*The Bowels*, Intestines.

*A Boiling*, Decoction.

*To Brand with any Mark of Disgrace*, to Stigmatize.

*A Brandishing*, Vibration.

*A Breaking in violently*, Irruption.

*A Breaking in Pieces*, Comminution.

*Breaking off hastily*, Abrupt.

*A Breathing or taking Breath*, Respiration.

*A Breathing into*, Inspiration.

*A Breathing forth*, Expiration.

*Brief*, Compendious, Summary, Succinct.

*ABreviary*, Epitome, Compendium.

*Bright*, Lucid, Splendid.

*Brightness*, Splendor.

*A Bringing back*, Reduction.

*A Bringing low*, Depression, Humiliation.

*A Bringing forth or abroad*, Production.

*A Bringing in by Way of Argument*, Inference.

*To Bring to pass*, to Effect.

*A Bringing up*, Education.

*Brittleness*, Fragility.

*A Broil*, Tumult.

*Brotherhood*, Fraternity.

*Brought to pass*, Effected.

*Brought up*, Educated.

*A Bruising*, Contusion.

*Brutish*, Bestial.

*A Bubbling up*, Ebullition.

*A Building*, Fabrick, Structure, Edifice.

*The Art of Building*, Architecture.

*A Builder*, Architect.

*Burial*, Sepulture.

*A Burying-place*, Sepulchre.

*To Bury*, to Intomb.

*Easily or quickly Burnt*, Combustible.

*To Burn with a hot Iron*, Cauterize.

*To manage Business*, to Negotiate.

C.

C.

**A** Calling or Profession,  
Vocation.

*A Calling together, a Summoning, Convocation.*

*Not to be Call'd back, Irrevocable.*

*A Studying or Working by Candle-light, Lucubration.*

*The Captain of an Hundred Men, Centurion.*

*Careful, Solicitous.*

*Careless, Negligent, Inconsiderate, Improvident, Secure, Remiss.*

*Carking Care, Anxiety, Sollicitude.*

*Easy to be Carried, Portable.*

*A Carrying over, Transportation.*

*The Art of Carving or Graving, Sculpture.*

*To Cast down headlong, to Precipitate.*

*To Cast off or back, to Reject.*

*Cast down, or Discouraged, Dejected.*

*A Casting in, Injection.*

*A Casting forth, Projection.*

*A Catching hold of, Apprehension.*

*The working Cause, Efficient.*

*The moving Cause, Motive.*

*A Ceasing, Cessation, Vacation, Intermiſſion.*

*Without Ceasing, Incessant.*

*To Challenge to one's self, to Assume, to Arrogate, to Appropriate.*

*Happening by Chance, Casual, Accidental, Contingent.*

*Changeable, Mutable, Variable, Inconstant.*

*A Changing, Mutation, Variation, Alteration.*

*A Changing from one Form or Shape to another, Transformation, Transfiguration.*

*A Changing the Order of any Thing, Transposition.*

*Charges, Expences.*

*Chastity, Continence.*

*Cheerfulness, Alacrity.*

*A Cheat, Impostor.*

*A Cheating, Imposture.*

*To Check, to Reprehend.*

*The Chief, Prime.*

*A Young Child, Infant.*

*A Child imperfect in the Womb, Embryo.*

*A Fatherless Child, Orphan, Great with Child, Pregnant.*

*Childhood, Infancy.*

*A Chink or Cleft, Fissure.*

*A Choaking, Suffocation.*

*A Chusing, Election.*

*Belonging to the Church, Ecclesiastical.*

*The round Compass of a Circle, Circumference.*

*Half a Circle, Semicircle.*

*A Claim.*



394 *The* ACCOMPLISH'D HOUSEWIFE,

- A Claiming*, Vindication, Assertion.  
*Clamminess*, Viscosity.  
*A Clapping of Hands in Token of Joy or Praise*, Applause.  
*A Cleansing*, Purgation.  
*Of a Cleansing Quality*, Absterfivē.  
*Clear*, Perspicuous, Limpid, Transparent.  
*Cleaving unto*, Adherent.  
*Clownishness*, Rusticity.  
*Colour or outward Shew*, Semblance, Pretence, Pretext.  
*Easy to be come at*, Accessible.  
*Not to be come at*, Inaccessible.  
*Being to come hereafter*, Future.  
*Comely*, Decent.  
*A Coming forth*, Egress.  
*A Coming back*, Regress.  
*A Coming against*, Invasion.  
*Comfort*, Consolation.  
*A Command*, Precept, Mandate.  
*A Table of the Ten Commandments*, Decalogue.  
*Common*, Vulgar.  
*A Commonwealth*, Republick.  
*A Companion*, Associate.  
*A Companion in Office*, Colleague.  
*Company*, Society.  
*The Compass of a Thing*, Circuit.
- A Compiling*, Collection, Composition.  
*He that Complaineth before a Judge*, Plaintiff.  
*A Complotting*, Conspiracy.  
*A Conduit*, Aqueduct.  
*A Conjuror*, Exorcist.  
*Not to be Conquered*, Invincible.  
*Conquest*, Victory.  
*To Continue in any Thing*, to Persist.  
*To Convey from one Place or Time to another*, to Transfer, to Transmit.  
*A Copy*, Transcript.  
*A Corner*, Angle.  
*A Figure consisting of three Corners*, Triangle.  
*To Corrupt*, to Vitiate, Adulterate, Sophisticate.  
*Cost*, Expence.  
*Covetousness*, Avarice.  
*A Taking Counsel together*, Consultation.  
*The Countenance*, Aspect.  
*A Counterfeiting of Religion*, Hypocrisy.  
*A Counting or Casting up of any Number*, Computation.  
*A Coupling*, Copulation.  
*Courage*, Fortitude, Magnanimity.  
*Want of Courage*, Pusillanimity.  
*Courtesy*, Humanity, Affability.  
*Courtenage*, Fraud:

*Crab-*

*Crabbedness of Nature, Severity, Austerity.*  
*Exceeding all Credit, Hyperbolic.*  
*A Creeping into Favour through Flattery; Insinuation.*  
*A great Cry, Clamour.*  
*A Crying out against, Exclamation.*  
*A publick Crying of any thing, Proclamation.*  
*A Crossing, Opposition.*  
*To Cross out, to Obliterate.*  
*To fasten upon a Cross, to Crucify.*  
*A Crowning, Coronation.*  
*Not to be Cured, Incurable.*  
*Caviously done, Elaborate.*  
*Curfed, Execrable.*  
*A Cursing, Execration, Imprecation, Malediction.*  
*Customary, Habitual.*  
*A Cutting into, Incision.*  
*A Cutting through or between, Interfection.*  
*A Cutting off, Amputation.*

D.

**D**AINTY, Delicate, Delicious.  
*Damage, Detriment.*  
*Daily, i. e. belonging to the Day, Diurnal.*  
*Dead, Deceased, Expired.*  
*Deadly, Mortal.*  
*A Debarring, Privation.*  
*A Debasing, Depression.*

*Decayed with Age, Decrepit.*  
*Deceit, Fraud, Imposture, Delusion, Deception.*  
*Deceitful, Fraudulent.*  
*A Deceiver, Impostor.*  
*A Decking, Ornament.*  
*A Deed, Action, Fact.*  
*A Good Deed, Benefit.*  
*A Defiling, Pollution.*  
*Having Degrees, Gradual.*  
*Having taken Degrees at the University, Graduate.*  
*To Demand with Rigor, to Exact.*  
*A Denying with an Oath, Abjuration.*  
*A Denying one's Opinion or Words, Recantation.*  
*Departed this Life, Deceased.*  
*A Deputy, Vicar, Vicegerent.*  
*A Deputy to a King, Viceroy.*  
*Desert, Merit.*  
*Desire of Greatness, Ambition.*  
*Fleshy Desire, Concupiscence.*  
*To Despise, to Contemn.*  
*Destiny, Fate.*  
*Devilish, Diabolical.*  
*A Devoting unto, Dedication, Consecration.*  
*To Diminish, to Extenuate.*  
*Disagreeing, Discordant, Discrepant, Dissonant, Incongruous.*

To

396 *The ACCOMPLISH'D HOUSEWIFE,*

*To Disannul*, to abrogate.  
*To Discharge*, to Acquit,  
 to Absolve, to Indem-  
 nify.

*A Discovering*, Detection.  
*A Discoursing together*, Con-  
 fabulation.

*Disdainful*, Fastidious.

*Disesteem*, Contempt.

*Disbonesty*, Improbability.

*Disloyal*, Perfidious.

*A Displacing*, Dislocation.

*A Dissembling*, Dissimulation,  
 Hypocrisy.

*Disastful*, Offensive.

*Distress*, Affliction.

*Distrust*, Diffidence.

*A Dividing among many*,  
 Distribution.

*Division in Religious Mat-  
 ters*, Schism.

*Dizziness*, Vertigo.

*An evil Doer*, Malefactor.

*Deleful*, Lamentable.

*Doubtful*, Dubious.

*To Draw forth*, to Pro-  
 duce.

*A Drawing out*, Extrac-  
 tion.

*To Draw dry*, to Exhaust.

*Full of Dregs*, Feculent.

*A cleansing from Dregs*, De-  
 fecation.

*To Drink in*, to Imbibe.

*Drowned or Plunged in*,  
 Immersed.

*Dumb*, Mute.

*A Grinding or Pounding to  
 Dust*, Pulverization.

*Dutiful*, Obsequious, Offi-  
 cious.

*A Dwelling*, Habitation.  
*Not to be dwelt in*, Inha-  
 bitable.

E.

**G**IVING Ear unto,  
 Attentive.

*Earnest*, Violent, Vehe-  
 ment, Serious.

*Over Earnest in any Suit or  
 Request*, Importunate.

*Earthly*, Terrestrial.

*Easiness*, Facility.

*Eastern*, Oriental.

*Eatable*, Edible, Esculent.

*Eating or Gnawing into*,  
 Corrosive.

*The Ebbing of Water*, Re-  
 flux.

*Having an Edge*, Acute.

*Wanting an Edge*, Obtuse.

*In the Figure of an Egg*,  
 Oval.

*Belonging to an Emperor or  
 Empire*, Imperial.

*To Empty*, to Evacuate.

*To Encourage*, to animate.

*Pertaining to the End*, Fi-  
 nal.

*The End or outmost Part of  
 any Thing*, Extremity.

*Fully to End or Accom-  
 plish any Business*, to Con-  
 summate, to Effect.

*The End of a Sentence*, Pe-  
 riod.

The

The *Ending of a Word*,  
Termination.

*Endless*, Infinite.

An *Engine*, Machine.

*Enmity*, Hostility.

To *Enter a young Beginner*,  
to Initiate.

An *Entring by Force*, Ir-  
ruption.

Of *Equal Value*, Equiva-  
lent.

To *be Equal in Value*, to  
Countervail.

To *Estrange*, to Alienate.

The *Eve of a Feast*, Vigil.

*Everlasting*, Perpetual, E-  
ternal, Immortal.

*Excessive*, Immoderate, Su-  
perfluous.

An *Excuse*, Apology.

An *Explaining*, Explication.

An *Expounding*, Expositi-  
tion.

*Belonging to the Eye*, Ocu-  
lar.

F.

**L**IKE a *Fable*, or full  
of *Fables*, Fabulous.

The *Face* or *Countenance*,  
Aspect.

To *come Face to Face*, to  
Confront.

Of a *right Faith*, Ortho-  
dox.

*Faithfulness*, Fidelity.

*Faithless*, Perfidious.

A *Falling away from Truth*,  
Apostasy.

A *Falling out* or *Happening*,  
Accident, Event, Suc-  
cess.

A *Falling headlong*, Preci-  
pitaney.

A *Falling to Decay*, Ruin.  
*Highly Famous*, Illustrious.

*Fantasticalness*, Affectati-  
on.

A *Being of one and the same*  
*Fashion*, Uniformity.

*Grown out of Fashion*, Ob-  
solete.

*Fatherly*, Paternal.

*Fatherless*, Orphan.

*Faultless*, Inculpable.

*Faulty*, Culpable, Crimi-  
nal.

A *Feigning*, Fiction.

*Fearful* or *apt to Fear*, Ti-  
morous.

*Fearful* or *to be Feared*,  
Terrible, Formidable.

A *Feasting-day*, Festival.

*Feebleness*, Infirmary,

*Fellowship*, Society.

*Fickleness*, Levity.

To *Fill* or *glut one's self*  
*with any Thing*, to Sa-  
tiate.

*Filthy*, Sordid.

*Filthy* or *baudy Discourse*,  
Obscenity.

A *Finding out*, Invention.

A *Fine* or *Amercement laid*  
*upon any one*, Mulct.

*Finished*, Perfect, Consum-  
mate, Complete, Ter-  
minated.

198 *The ACCOMPLISH'D HOUSEWIFE,*

*A Setter on Fire, Incendiary.*

*Set on Fire with Rage or Anger, Incensed.*

*Fit, Convenient, Expedient, Opportune.*

*Fit of an Ague, or other Disease, a Paroxysm.*

*A Fitting, Accommodation.*

*Fitness, Aptitude.*

*Fitness of Time, Opportunity.*

*A Setting on Flame, Inflammation.*

*Flashing of Light, Fulguration, Coruscation.*

*Flattery, Adulation.*

*Belonging or given to the Flesh, Carnal.*

*A Place to fly unto, Refuge.*

*Flowing, Fluent, fluid.*

*Aptness to flow, Fluxibility.*

*Flowery, Florid.*

*A Folding together, Complication.*

*That which followeth any thing, Sequel, Consequence.*

*Fondness, Indulgence.*

*To make Foolish, to Infatuate.*

*The Foot of a Pillar, Pedestal.*

*To Forbid, to Prohibit.*

*To Force, to Compel.*

*Forcible, Violent.*

*Forceless, Invalid.*

*A Forcing, Compulsion.*

*The Forehead, or Fore part of any thing, Front.*

*The Fore-part of a Building, Frontispiece.*

*Fore-appointment, Predetermination.*

*Fore-knowledge, Prescience.*

*Forecast, Providence.*

*Foregoing, Preceding.*

*To Fore-ordain, to Predestinate.*

*Foreboding good or bad Fortune, Ominous.*

*A Foreboding or Foretelling, Prediction, Prognostication.*

*Want of Foresight, Imprudence.*

*Forewarning Preadmonition.*

*A Forgery, Figment, Fiction.*

*Forlorn, Destitute.*

*The Form of any thing fancied or imagined in the Mind, Idea.*

*To Forsake, to Desert.*

*A Forswearing, Perjury.*

*To go Forward, to Proceed.*

*To put or set forward, to Promote.*

*Forward, or ready at any Business, Prompt.*

*Foul or Filthy, Sordid.*

*Free in giving, Liberal.*

*Freedom, Liberty, Immunity.*

*To Free from Debt, or any Offence,*



Offence, to Acquit, to Absolve.  
 Friendliness, Benevolence.  
 Friendship, Amity.  
 Frightful, Terrible.  
 Forward, Refractory, Per-  
 tinacious.  
 Fruitfulness, Fertility.  
 Fruitlessness or Barrenness,  
 Sterility.  
 Fulness, i. e. a Glut or Sur-  
 feit, Satiety.  
 A Fume, Exhalation.  
 Funeral Rites, Exequies,  
 Obsequies.  
 To Further, to Promote.

G.

**G**AIN, Lucre.  
 To Gain say, to Con-  
 tradict.  
 A Garment, Vestment.  
 To Garnish, to Adorn.  
 Ghostly, Horrid.  
 To Gather, to Collect.  
 To Gather into an Heap, to  
 Accumulate.  
 A Gathering of People to-  
 gether into one Place,  
 Congregation.  
 A Gazer, Spectator.  
 A Gazing-stock, Spectacle.  
 Gentleness, Lenity, Cle-  
 mency.  
 To Get, to Acquire.  
 A Getting or Purchasing,  
 Acquisition.  
 A Getting by Entreaty or  
 Request, Impetration.

A Guess, Conjecture.  
 A Ghost, Spirit, Spectre.  
 Giant like, Gigantick.  
 Giddiness of the Head, Ver-  
 tigo.  
 A Giver, Donor.  
 To Give over, to Desist.  
 To Give to understand, to  
 Certify.  
 To make Glad, to Exhila-  
 rate.  
 A Gloss, Commentary, Ex-  
 position.  
 To Glut, to Satiare.  
 Gluttony, Voracity.  
 To Make a God of, to De-  
 ify.  
 God-like, Divine.  
 Godliness, Piety.  
 The Godhead, Deity.  
 To Go back, to Recede, to  
 Retire.  
 A Going before, in respect  
 of Dignity, Precedence.  
 A Going beyond, or over-  
 reaching, Circumventi-  
 on.  
 A Going upward, Ascen-  
 sion.  
 A Going down, Descension.  
 A Going forward, Pro-  
 gress.  
 A Going in, Ingress.  
 A Going forth, Egress.  
 A Going back, Regress.  
 A Good Turn, Benefit.  
 Good-will, Benevolence.  
 Goods or Estate which come  
 by Descent, Patrimony.

400 *The ACCOMPLISH'D HOUSEWIFE,*

*Belonging to the Gospel, Evangelical.*

*A Governing-ill, Male-administration.*

*The Government of a Family, Oeconomy.*

*Grafting, Inoculation, Incision.*

*A Granting, Concession.*

*Grateful, Acceptable.*

*A Grave, or Burying-Place, Sepulchre.*

*The Art of Graving, Sculpture.*

*Greatness in Bulk, Magnitude.*

*Greatness of Mind, Magnanimity.*

*Greatness of State, Magnificence.*

*Greediness of Gain, Avarice.*

*Green and flourishing with Boughs, Verdant.*

*A Greeting, Salutation.*

*Full of Gristles, Cartilaginous.*

*Grossness of Body, Corpulency.*

*Grown up to ripe Age, Adult.*

*Grown out of Use, Obsolete.*

*To Grumble, to Murmur.*

*Serving for a Guard, Tutelary.*

*A Guide, Conductor.*

*Guileful, Fraudulent.*

*Guilty to one's self, Conscientious.*

*A Gulling, Delusion, Deception, Imposition.*

H.

**T**HE *Half Part, Moiety.*

*To Hallow, or make Holy, to Consecrate.*

*Belonging to the Hand, Manual.*

*An Hand's-breadth, Palm.*

*Belonging to Handicrafts, Mechanick.*

*To hang, or rely upon, to Depend.*

*To hang off, or delay, to Suspend.*

*An Hanging or Putting out, Prominence.*

*Hanging down, Pendent, Pendulous.*

*Hanging with the Point directly downward, Perpendicular.*

*That which happeneth, Accident, Contingency, Occurrence.*

*Happiness, Felicity.*

*Hair-brained, or rash, Precipitate.*

*Harmless, Innocent.*

*Harsh, Severe, Rigid.*

*Haste, Expedition.*

*An Hastening, Maturation.*

*A Making Haste, Festination.*

*Hatred, Odium.*

*Worthy of Hatred or Hateful, Odious.*

A Haven for Ships, Station, Port.	High, Sublime.
Haughty, Arrogant.	Hinderance, Impediment, Obstacle.
To Haunt, to Frequent.	To lay hold on, to Apprehend.
Hazard, Risque.	An Holding one's Peace, Silence, Taciturnity.
A Casting down headlong, Precipitation.	A Boring an-Hole, Perforation.
Headstrong, Refractory, Pertinacious.	Holy, Sacred.
Not to be healed, Incurable.	A Making, or keeping Holy, Sanctification.
A Heaping up, Accumulation.	Holiness, Sanctity.
A Hearer, Auditor.	Not put to holy Uses, Profane.
Easy to be heard, Audible.	Hollowness, Concavity.
Diligently Harkening, Attentive.	Greediness of Honour, Ambition.
Heartlessness, Despondency.	A Being past Hope, Desperation.
To Hearten, to Animate.	Vehemently Hot, Ardent, Fervent.
Heartiness, Sincerity, Integrity.	Belonging to Hours, Horary.
Vehement Heat, Ardor, Fervor.	A-Dwelling House, Mansion.
A Heathen, Pagan.	A Religious House for Monks, or Nuns, Monastery.
Heavenly, Celestial.	Belonging to a House, or Household, Domestick.
Heaviness, or Weight, Gravity, Ponderosity.	Government of an Household, or Family, Oeconomy.
Hed, Attention.	An Huckster, Regrater.
Hedless, Negligent.	Huddled together, Confused.
Hight, Altitude, Sublimity.	Miscellaneous.
Heinous, Detestable.	Huge or very great, Vast.
Belonging to an Heir, Hereditary.	Humbleness, Humility.
Hellish, Infernal.	An Humbling or making Humble, Humiliation.
Hidden, Secret, Occult, Abstruse.	Hurly-Burly, Commotion.
Hideous, Horrid.	Hurtful,

402 *The ACCOMPLISH'D HOUSEWIFE,*

*Hurtful, Noxious, Prejudicial.*

*Hurtless, Innocent.*

*Good Husbandry, Frugality, Parsimony.*

*Husbandry or Tillage, Agriculture.*

I.

**A** *Jangling, Disception.*

*A Jarring, Discrepance, Discord.*

*To Jeer, to Decide.*

*Ill-favouredness, Deformity.*

*An Image of Stone, Wood, or other Matter, Statue.*

*An Impairing, Diminution.*

*To Impart, to Communicate.*

*An Impeaching, Accusation.*

*An Increasing, Augmentation.*

*Induring or lasting long, Permanent, Durable.*

*An Induring or Suffering, Toleration.*

*To Infeeble, to Debilitate.*

*An Ingrafting, Incision.*

*An Ingraving, Sculpture.*

*Belonging to an Inheritance, Hereditary.*

*An Injoining, Injunction.*

*An Inlarging, Amplification.*

*An Inlightening, Illumination.*

*Inner, Interior.*

*An Inroad, Incurfion.*

*Intangled, Intricate.*

*An Interchanging, Commutation.*

*Interchangeable, Mutual, Alternate.*

*An Interment, Sepulture.*

*Given to Entertainment, Hospitable.*

*Earnest Intreaty, Supplication.*

*Inward, Internal.*

*To make Jocund, to Exhilarate.*

*A Joining together, Conjunction.*

*Jolliness, Festivity.*

*Irkfome, Tedious.*

*Belonging to a Judge or Judgment, Judicatory, Judicial.*

*A Judging by Award, Arbitration.*

*Juicy, Succulent.*

*A disordered Jumbling together, Confusion.*

*A Jutting out, Prominence, Projecture.*

K.

**K** *EEN or sharp, Acute.*

*To Keep down, to Oppress, to Suppress.*

*A Keeping in hold, Custody.*

*A Keeping safe, Conservation, Preservation.*

*Full of Kernels, Glandulous.*

*A Killer*

A Killer or Murderer, Homicide.

A Killer of a Father, Parricide.

A Killer of a King, Regicide.

Kindred by Blood, Consanguinity.

Kindred by Marriage, Affinity.

Kingly, Regal, Royal.

A Knitting or joining together, Connexion.

Knowledge, Science, Intelligence.

A not Knowing, Ignorance.

The Knowledge of any Art by Reading or Study only, Theory.

L.

THE main Land, Continent.

Large, Ample.

A making Large, Amplification.

A Lasting long, Duration.

Lasting but a short Time,

Momentary, Transitory.

Of late Times, Modern.

To Laugh at, to Deride.

Fit to be Laughed at Ridiculous.

Lavish, Prodigal, Profuse.

Lawful or belonging to the Law, Legal.

A Law-maker, Legislator.

A making Lawful, Legitimation.

Wrangling at Law, Litigious.

A Laying to anyone's Charge, Objection, Imputation.

A Laying on Heaps, Accumulation.

To Lead aside, to Seduce.

A Leading in, Induction, Introduction.

Entering into a League together, Confederate.

To make Lean, to Emaciate.

A Leaning towards, Inclination, Proclivity.

A Leaning backwards, Reclination.

A Leaning or bending downwards, Declination.

Leap-year, Bissextile.

Learning, Doctrine, Erudition, Literature.

To Leave, to Relinquish.

To Leave off, to Desist.

A giving Leave, Permission.

A Leaving off for a while, Intermission.

A Leaving or forsaking, Desertion.

A Leaving undone, Omision.

A Lengthening Time, Protraction.

To Lessen or make Less, to Extenuate, or Diminish.

A Let or Hindrance, Impediment, Obstacle, Obstruction.

A Letting



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*A Letting in*, Admission.  
*A Letting go*, Dismission.  
*A Levelling*, Equation.  
*A Leavening or raising with Leaven*, Fermentation.  
*Length of Life*, Longevity.  
*A Lifting up*, Exaltation, Elevation.  
*Lightness*, Levity.  
*Likelihood*, Probability.  
*Likeness*, Similitude, Resemblance.  
*A Linking together*, Connexion.  
*A Listening unto*, Auscultation, Attention.  
*Loathsome*, Odious.  
*Lofy*, Sublime, Arrogant.  
*A Looking well about one*, Circumspection.  
*A Looker on*, Spectator.  
*A Looking for*, Expectation.  
*Looseness*, Laxity.  
*A Lopping off*, Amputation.  
*Loss*, Detriment.  
*Apt to be in Love*, Amorous.  
*Lovely*, Amiable.  
*A Love Potion or Charm*, Philtre.  
*Love-tricks*, Amours.  
*A Lover of the same Person another loveth*, Rival.  
*Love of Wisdom*, Philosophy.  
*Lower*, Inferior.  
*Lowliness*, Submission.  
*Luck*, Fortune.  
*Lust*, Concupiscence.

*Lustful*, Libidinous.  
*Lying near unto*, Adjacent.

M.

**M** *Adness*, Distraction.  
*A Maintaining or Upholding*, Vindication, Assertion.  
*A making Friends*, Reconciliation.  
*Manhood*, Fortitude, Virility.  
*Belonging to a Margin*, Marginal.  
*To Mark or bear seriously*, to Observe, to Attend.  
*A Mark or Sign given*, Signal.  
*To Mar*, to Vitiate, to Corrupt.  
*Belonging to Marriage or Wedlock*, Nuptial.  
*A Marvelling*, Admiration.  
*A Match or Bargain*, Pact or Contract.  
*Matchless*, Incomparable.  
*Full of Matter or Corruption*, Purulent.  
*A Maze*, Labyrinth.  
*A Measuring together*, Commensuration.  
*Meet*, Convenient.  
*To Meet with*, to Occur.  
*The Megrim*, Vertigo.  
*A Mending*, Emendation, Correction.  
*Mighty*, Potent.  
*Mildness*, Clemency.

The

The *Milky-way* in the *Heavens*, *Galaxy*.

*Belonging to the Mind*, *Mental*.

*Worthy to be kept in Mind*, *Memorable*.

A *Mingling together*, *Mixture*, *Commixtion*.

*Misbecoming*, *Indecent*.

The *Miscarrying of a Woman with Child*, *Abortion*.

*Misgovernment*, *Male administration*.

To *Mislead*, to *Seduce*.

A *Misliking*, *Aversion*.

*Mis-shapeness*, *Deformity*.

A *Mistake*, *Error*.

*Mistrust*, *Diffidence*.

A *Mote in the Sun*, *Atom*.

A *Mocking*, *Derision*.

*Moisture*, *Humidity*.

*Belonging to a Monk*, *Monastick*.

*Belonging to the Moon*, *Lunar*.

The *Mother City of any Country*, *Metropolis*.

A *Disease call'd the Mother*, *Hysterick Passion*.

*Motherly*, *Maternal*.

*Moving*, *Motion*.

A *Moving Reason*, *Motive*.

*Much Company*, *Multitude*.

A *Musing*, *Meditation*, *Contemplation*.

*Mutiny*, *Sedition*.

*Muttering*, *Murmuring*.

N.

A *Naming*, *Nomination*, *Appellation*.

*Naughty*, *Vicious*.

*Nearness of Place*, *Vicinity*.

*Neatness*, *Elegancy*.

*Need*, *Necessity*.

*Needy*, *Indigent*.

*Needless*, *Superfluous*.

*Neighbourhood*, *Vicinity*.

A *Being on neither Side*, *Neutrality*.

*Nice*, *Delicate*.

*Niggardly*, *ParSIMONIOUS*.

A *Studying or Watching by Night*, *Nocturnal Lucubration*.

The *Night-Mare*, *Incubus*.

*Nightly*, *Nocturnal*.

*Nimbleness*, *Agility*.

*Non-age*, *Minority*.

*Of little or no Note*, *Obscure*.

*Not to be Numbered*, *Innumerable*.

A *Numbing*, *Stupefaction*.

O.

THE *Breaking an Oath*, *Perjury*.

*Ready to obey*, *Obsequious*.

*Obstinate*, *Pertinacious*, *Refractory*.

An *Obtaining by Request*, *Impetration*.

A *falling at Odds*, *Dissension*.

An *Offering*, *Oblation*.

An *Off-spring*, *Progeny*.

An

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An Ointment, Unguent.  
 Oldness, Antiquity.  
 An Ordaining, Ordination,  
 Institution.  
 An Overflowing with Wa-  
 ters, Inundation. With  
 Stores, Redundance.  
 An Overlooker, Supervisor.  
 An Over-reaching, Circum-  
 vention.  
 An Overseeing, Inspection.  
 Oversight, Negligence.  
 An Overturning, Subver-  
 sion.  
 An Overwhelming in Water,  
 Immersion.  
 Out-cry, Clamour.  
 Outlawish, Exotick.  
 To Out-live, to Survive.  
 Outmost, Extreme.  
 The Outside, Superficies.  
 Outward, External.

P.

**P**ALE of Colour, Pallid.  
 Sick of the Palsy, Pa-  
 ralytick.  
 A Panting, Palpitation.  
 Belonging to the Paps, Mam-  
 millary.  
 Pardonable, Venial.  
 A Parsonage, Benefice.  
 A little Part, Particle.  
 A Parting or dividing, Par-  
 tition.  
 To Partake, to Participate.  
 To bring to Pass, to Effect.  
 A Coming to Pass, Event.  
 A Peace-making, Pacifica-  
 tion.

Peerless, Incomparable.  
 Peevishness, Morosity.  
 Pensiveness, Solicitude.  
 Belonging to the People, Po-  
 pular.  
 A Perceiving, Perception.  
 To Pick or cull out, to Select.  
 A Pick-thank, Parasite.  
 A Piercing into, Penetration.  
 A Piercing or running thro',  
 Transfixion.  
 Piss, Urine.  
 Pitiful, Miserable, Deplo-  
 rable.  
 Belonging to a Place, Local.  
 Plainness, Simplicity.  
 A Planting, Plantation.  
 A Company of People Plant-  
 ed in a foreign Country,  
 Colony.  
 A Stage-play presenting  
 Mirth and Humour, Co-  
 medy.  
 A Stage play presenting State  
 and Sadness, Tragedy.  
 Pleasant or witty in Dis-  
 course, Facetious.  
 Plenty, Affluence, Abun-  
 dance.  
 A Plotting, Conspiracy.  
 A Plucking up by the Roots,  
 Eradication, Extirpation.  
 A Plucking from, Avulsion.  
 A Plunging, Submersion.  
 A nice Point, Scruple.  
 A Poising, Libration.  
 A Pondering, Meditation,  
 Contemplation.  
 Poor, Indigent.

*Popedom,*

*Popedom, Papacy.*

*A Porch, or Portal, Portico.*

*A Beating, or Grinding to Powder, Commination, Pulverization:*

*Powerty, Indigence.*

*A Pouring out, Effusion.*

*A Pouring in, Infusion.*

*Powerful, Potent.*

*A Praying, Supplication.*

*A Presuming, Presumption.*

*A Preventing, Prevention, Anticipation.*

*A Preying upon, Depredation.*

*Belonging to a Priest or Priesthood, Sacerdotal.*

*A Princedom, Principality.*

*Privy to a Business, Confiscious.*

*A Proving, Probation.*

*A Provoking, Provocation.*

*A Puffing up, Inflation.*

*A Pulling up by the Root, Eradication.*

*A Purging, Purgation.*

*A Pushing on, Impulsion.*

*To Put off, to Defer.*

Q

*Quarrellsome, Litigious. To Quench, to Extinguish.*

*Quickness, Celerity, Agility.*

*Quickness of Wit, Sagacity.*

*Quietness, Tranquillity.*

*A Quoting, Citation.*

R.

*RACE, Progeny.*

*A Racking, Torture.*

*A Railing at, Malediction.*

*A Ransoming, Redemption.*

*To Rase out, to Expunge, to Obliterate.*

*Ready, prompt.*

*Reasonable, Rational.*

*A Recalling, Revocation.*

*A Receiving, Reception.*

*A Reckoning, Computation.*

*A Reeling or Staggering, Vacillation.*

*Refreshment, Recreation, Relaxation.*

*Regard, Respect.*

*Registers or Records, Archives.*

*A Rehearsal, Recital.*

*A Rejoicing, Exultation.*

*A Remnant, Residue.*

*A Renewing, Renovation.*

*A Renouncing, Renunciation.*

*Report, Rumour.*

*A Requital, Retribution.*

*Resemblance, Similitude.*

*The Rest, Residue.*

*A Rest in Musick, Pause.*

*Restraint, Restriction.*

*Revengeful, Vindictive.*

*Ribauldry, Obscenity.*

*The Ridge-bone of the Back, Spine.*

*Right-cornered, Rectangular.*

*A little Ring, Annulet.*

*Ripe,*

*Ripe, Mature.**A Ripening, Maturation.**A Rising again, Resurrection.**A Rising against, Insurrection.**A Robbing of Churches, Sacrilege.**The Rolls, Archives.**The Roof of the Mouth, Palate.**Belonging to a Root, Radical.**A Rooting up, Eradication.**A Rotting, Putrefaction.**A Rousing up, Excitation.**A Rubbing, Friction.**Chief Rule, Domination, Empire.**To Rule, to Regulate.**A Running out, Excursion.**Rueful, Miserable.*

## S.

*S A G E, Prudent.**A Sailing, Navigation.**Saleable, Vendible.**A Salve, Unguent.**Sappy, Succulent.**Saucy, Audacious.**A Saying against, Contradiction.**To Scatter, to Dissipate, to Disperse.**A bitter Scoff or Taunt, Sarcasm.**Sick of the Disease called the Scurvy, Scorbutic.**Lying on the Sea-Coast, Maritime.**Seasonableness, Opportunity.**Seemly, Decent.**Seeming, Apparent.**Seldomness, Rarity.**Self-will, Obstinacy, Contumacy.**To Sell, to Vend.**Senseless, Stupid.**A Scent, Odour.**A Severing, Separation.**Shady, Opake.**Shameless, Impudent.**Shape, Form, Figure.**A Shaping, Formation.**A Share, Portion.**Sharp, Acute.**Belonging to a Shepherd, Pastoral.**A Shewing, or Making plain, Demonstration.**Shining, Splendid.**A Shooting off a Gun, Disposition.**A Shortening, Abbreviation.**Shortness, Brevity.**Shot through, Transfixed.**A Showing, or Pushing on, Impulsion.**A Shouting for Joy, Acclamation.**A Shrinking up, Contraction.**A Shutting up of any Business or Discourse, Conclusion.**To Shut out, Exclude.**Belonging*



*Belonging to the Sides, Lateral.*

*A Sight, Vision, Spectacle. Sinful, Criminal, Vicious.*

*Belonging to the Sky, Æthereal.*

*A little Skin, Cuticle, Pellicle.*

*Slavish, Servile.*

*Slander, Calumny.*

*Sleep-causing, Soporiferous, Narcotic.*

*A Slighting, Contempt.*

*A Slip, Lapse.*

*A Slit, Fissure.*

*A Making Small, Diminution.*

*A Smell, Odour.*

*A Smothering, Suffocation, Strangulation.*

*Sooth-saying, Augury.*

*Sottishness, Stupidity.*

*Soldier-like, Military.*

*A Space between, Interval.*

*Sparingness, Parsimony.*

*A Sparing, Reservation.*

*A Speaking against, Contradiction, Obloquy.*

*A Speaking Evil of, Malediction.*

*Speechless, Mute.*

*Speed, Expedition.*

*Lavish Spending, Prodigality.*

*Spicy, Aromatic.*

*Troubled with the Spleen, Splenetic.*

*To Spoil or Mar, to Corrupt, to Vitiate.*

*A Spreading out, Expansion.*

*A Staggering, Vacillation.*

*A Stammering at, Hesitation.*

*To Stand against, to Resist.*

*Belonging to a Star, Stellar.*

*A Wandring Star, Planet.*

*Stately, Sublime, Magnificent, Superb.*

*A Staying, or Delaying, Retardation.*

*A Steep Place, Precipice.*

*A Steeping in Liquor, Maceration.*

*Stern, Austere.*

*To Stick or Cleave unto, to Adhere.*

*A Sticking at, Hesitation.*

*A Stifling, Suffocation.*

*A Stinting, Limitation.*

*A Stirring up, Instigation.*

*A Stitch in the Side, Pleurisy.*

*Stopping, Obstructive.*

*Store, Abundance.*

*A Storm, Tempest.*

*Stoutness of Mind, Magnanimity.*

*A Strangling, Suffocation.*

*A Strengthening, Corroboration.*

*A Stretching out, Extension.*

*Full of Strife, Litigious.*

*A Striving, Contention.*

*Stubborn, Obstinate.*

*A Studying, Meditation.*

*A Stumbling, Titubation.*

*A Sucking, Suction.*

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*A Suing to, Solicitation.*  
*A Summing up, Computation.*  
*A Summoning, Citation.*  
*Belonging to the Sun, Solar.*  
*The Lord's Supper, Eucharist.*  
*Suitableness, Congruity.*  
*Sway, Dominion, Empire.*  
*Saviness, Celerity.*  
*A Savinging as a Pendulum, Vibration, Oscillation.*  
*Swollen, Turgid, Tumid.*  
*A Sword-player, Gladiator.*  
*Consisting of one Syllable, Monosyllable.*  
*Consisting of two Syllables, Disyllable.*  
*Of three Syllables, Trissyllable.*  
*Of many Syllables, Polysyllable.*

T.

**T***O take back again, to Resume.*  
*To Take hold on, To Apprehend.*  
*To Take to one's self, to Assume.*  
*A Talking together, Confabulation, Colloquy.*  
*A Talking of two Persons together, Dialogue.*  
*A Tarrying for, Expectation.*  
*A Bitter Taunt, Sarcasm.*  
*A Tax, Tribute.*  
*Teachable, Docile.*

*A Teacher, Doctor.*  
*A Telling, Narration.*  
*To make Tender or soft, to Mollify.*  
*Thankfulness, Gratitude.*  
*A Making Thick, Condensation.*  
*A Making Thin, Rarefaction.*  
*Thoughtful, Anxious, Sollicitous.*  
*Thralldom, Servitude, Captivity.*  
*Thriftiness, Parsimony, Frugality.*  
*Belonging to the Throat, Guttural.*  
*A Throwing in, Injection.*  
*A Throwing out, Ejection.*  
*A Thrusting back, Repulse.*  
*A Thrusting in, Intrusion.*  
*A Thrusting upon, Obtrusion.*  
*A Thundring, Fulmination.*  
*A Thwarting, Contradiction.*  
*Tillage, Culture, Agriculture.*  
*Relating to Time, Temporal.*  
*Timely, Opportunely.*  
*To be a Time-server, to Temporize.*  
*Never Tired, Indefatigable.*  
*Toilsom, Laborious.*  
*A Tool, Instrument.*  
*A Tooth-rubber, Dentifrice.*  
*Traffick, Commerce, Negotiation.*

*Treacherous,*

Treacherous, Perfidious.  
*A Trial*, Probation.  
*A Trick*, Artifice.  
 Trouble, Vexation.  
*Troublesome*, Turbulent,  
 Importunate.  
*A Trustee*, Creditor.  
*Trustiness*, Fidelity.  
*A Turning away from*, A-  
 version.  
*A good Turn*, Benefit.

V.

**V** *Aliantness*, Fortitude,  
*A Valuing*, Estima-  
 tion.  
*A Vein of Writing*, Stile.  
*Prone to Vengeance*, Vin-  
 dictive.  
*Ugliness*, Deformity.  
*Unadvisedness*, Imprudence,  
 Temerity.  
*Unavoidable*, Inevitable.  
*Unbelief*, Infidelity, Incre-  
 dulity.  
*Unbecoming*, Indecent.  
*To Unbowel*, to Eviscerate.  
*Unchangeable*, Immutable.  
*Uncleanness*, Impurity.  
*Uncomely*, Indecent.  
*Unconceivable*, Incompre-  
 hensible.  
*Unconquerable*, Invincible.  
*Understanding*, Intelligence.  
 Intellect.  
*Unfaithfulness*, Infidelity.  
*Unfitness*, Incongruity.  
*Ungodliness*, Impiety.  
*Ungratefulness*, Ingratitude.

*Unhandsomness*, Deformi-  
 ty.  
*Unhappiness*, Infelicity.  
*Unlawful*, Illegal.  
*Unmeasurableness*, Immen-  
 sity.  
*Unperceivable*, Impercep-  
 tible  
*Unreprovable*, Irreprehen-  
 sible.  
*Unseemly*, Indecent.  
*Unsettledness*, Instability.  
*Unspeckable*, Ineffable.  
*Unthrifty*, Prodigal.  
*Unwearied*, Indefatigable.  
*Unwillingness*, Reluctance.  
*Belonging to the Voice*, Vo-  
 cal.  
*A Going up* Ascension  
*Upper*, Superior.  
*Uppermost*, Supreme.  
*Uprightness*, Integrity, Sin-  
 cerity.  
*Uttermost*, Extreme.

W.

**A** *Waddling*, Vacillation.  
*Want*, Indigence.  
*A Wardling*, Modulati-  
 on.  
*A Ward*, Pupil.  
*Wary*, Cautious.  
*Giving Warning*, Monito-  
 ry.  
*A Wasting*, Consumption.  
*Watchfulness*, Vigilance.  
*A Watching*, Observation.  
*Weakness*, Infirmary.  
*Wealthy*, Opulent.  
*Wearisomness*,

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*Wearisomness*, Lassitude.  
*Wedlock*, Matrimony.  
*Belonging to Wedlock*, Nup-  
 tial, Matrimonial, Con-  
 jugal.  
*Weighing heavy*, Ponde-  
 rous.  
*Westerly*, Occidental.  
*A Whirling about*, Circum-  
 rotation.  
*Doting on a Wife*, Uxori-  
 ous.  
*A Wilderness*, Desert.  
*A last Will*, Testament.  
*That which is bequeathed by*  
*Will*, Legacy.  
*Good Will*, Benevolence.  
*Wilful*, Obstinate.  
*Short-Winded*, Asthmatic.  
*Wisdom*, Prudence.  
*A With-holding*, Detention.  
*A Witnessing*, Attestation.

*Witty*, Ingenious.  
*Woful*, Miserable, Deplo-  
 rable, Calamitous.  
*Womanish*, Effeminate.  
*A Wondering*, Admiration.  
*Expressed in Words*, Verbal.  
*A Working*, Operation.  
*Worshipful*, Venerable.  
*A Worshipping*, Adoration.  
*Worth*, Dignity, Merit.  
*Not to be Wounded*, Invul-  
 nerable.  
*To Wrong*, to Injure.

Y.

**A** *Yawning*, Oscitation.  
*Yearly*, Annual, An-  
 niversary.  
*A Yielding*, Concession.  
*A Youngster*, Novice.  
*Youthful*, Juvenile.



Some

SOME  
Serious ADMONITIONS  
TO THE  
FAIR SEX,

In regard to their DUTY to-  
wards GOD, and towards  
their NEIGHBOURS.

By way of LETTER.

LADIES,

**T**HOU' a modest Aspect, a fine Shape, and a de-  
cent Deportment are no common Charms, and  
will always be the Objects of Admiration; yet those  
personal Perfections are very deceitful, very uncertain,  
and of short Duration.

There is nothing so glorious in the Eyes of Man-  
kind, nothing so valuable and ornamental to human  
Nature, as an unaffected Piety, and an early Concern  
for the Cause of Religion.

Moral Virtues themselves are but cold, lifeless, and  
insipid without it. 'Tis that which opens the Mind to  
great Conceptions, fills it with the most sublime Ideas,  
and warms the Soul more than sensual Pleasures.

Divine Worship is that which distinguishes us from  
the Brutal Part of the Creation, more than that Ray  
of the Divinity our Reason itself: For they frequently



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discover some Affinity to the one; but in no one Action whatsoever do they betray the least Resemblance to the other.

The natural Bent and Inclination of the Mind to Acts of Devotion, its immediate Flight to some superior Being for Help in Time of Need, its grateful Acknowledgments to its invisible Guardian for Protection in Time of Danger, and the universal Consent of all Nations that true Felicity and Adoration are inseparably connected, plainly demonstrate that Religion is agreeable to the Light of Nature as well as Reason, and flows from an Instinct implanted in the Soul itself.

In short, Religion (consider'd in no other Light than as it interposes in the Affairs of this Life, as it consults the Harmony and Order of the Universe, as it inspires the noblest Sentiments, and animates Mankind to Actions truly great and praise-worthy in themselves) deserves the highest Regard, and is worthy of the most profound Veneration.

Reject, therefore, with the utmost Abhorrence and Detestation, whatever you hear spoken to depreciate it; and look on such as the Bane of Society, and the profess'd Enemies of Mankind, who endeavour to laugh you out of it, and represent it only as the whimsical Chimera of a few designing Priests and Politicians, to keep the World in awe.

Never be ashamed of acting up to your Reason, nor blush to be surpriz'd in the Practice of those Duties, for the Performance of which you were principally sent into the World. Such a bashful Modesty would be an Argument of the lowest Poverty of Spirit, the most abject State of Mind, be vicious to the last Degree, and a Disgrace to human Nature.

Make then the Study of the *sacred Scriptures* your daily Practice and principal Concern; and embrace the Doctrines contain'd in them, as the Oracles of Heaven, and the Dictates of that Spirit which cannot lie.

As to these Truths which are wrapp'd up in Clouds, and too dark and mysterious for human Comprehension, be not over-curious in your Enquiries after them; but let their Revelation be your sufficient Conviction, and testify your Assent by an humble and implicit Acquiescence. Your Want of Knowledge in abstruse Speculations will never be a Bar to your future Felicity, and an habitual good Intention is what the Father of Mercies principally regards.

The Commands of Heaven (in the Observance of which Religion principally consists) are very plain and obvious to the meanest Understanding, and are nothing else but Exhortations to Love, and Directions for social Happiness.

Having thus given you a transient Idea of Religion in general, together with some few Hints for your Observance in regard to so important a Concern; I hope it will not be deem'd any ways offensive to propose a Plan to you for the Regulation of one Day's Conduct only, which being duly regarded, and constantly pursued, your Life will be one continued Scene of Calmness and Serenity, and your Death a sure Removal into everlasting Glory.

Let Virtue then, Sincerity, and Religion, be the Rules of your Deportment for this one Day. Oblige yourselves to a certain Order of Time, in your Devotions, in your Business, and your Amusements. Make it your first and principal Concern to please the Deity, who presides over all your gayest Hours; the next, to avoid the Reproaches of your own Heart; and the last, to escape, if possible, the Censures of the World. Lay this down as a general Maxim, that you can never be duly possess'd of human Life, but when you are in the Pursuit of some innocent Pleasure, or the actual Exercise of some social Virtue. Endeavour always to preserve a Cheerfulness, and Evenness of Temper. To seem always inclin'd to be well pleas'd, engages the Love and Esteem of every one, and adds a certain Grace to every Action, which can be felt much better than

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than described. Make Discretion your Guide in every Concern of Life. Of all the shining Qualities of a rational Being, this is the most useful; it is this that stamps a Value on all the rest; for Virtue itself, without it, appears like Weakness. Avoid Prejudice and Censure; and preserve Truth as well as Secrecy. Let all your Recreations be moderate, decent, well chosen, and well-tim'd. Never despise nor ridicule such as think themselves no ways obliged to pursue your Rules of Life; and be peculiarly cautious of entertaining any proud or vain Conceit of your own Virtues; for were you once left to your own Strength and Wisdom, you would find yourselves incapable of doing any one good Action.

When Night comes on, you are to reflect within yourselves, that you may possibly not live to see another Day; you are farther to consider, that every Action, every Word, and every Parturiency of Thought throughout the whole Creation, lie naked and exposed to the All-seeing Eye of the Almighty; and that for all the Works thereof God will judge the Earth. Impregnate this with your Belief, and then sum up your Accounts, and examine your Conduct in the preceding Day. Try your Hearts, and recollect what Duties you have perform'd, and what neglected. If upon such an impartial Enquiry you find your Consciences clear, offer up your Praises and Thanksgivings for the Possession of so much Happiness, and pray for Grace to enable you to pursue the Duties of the ensuing Day. Begin the next, not depending on your own Strength, but let your Resolution be grounded on the Divine Assistance.

If, on the contrary, you can charge yourselves with the Omission of any Duty, or the Commission of any Folly or Act of Imprudence, cloath your Spirits in Humility, Sorrow, and Repentance; confess your own Unworthiness; implore the Deity to lessen the Weight of your Infirmities, and to renew a right Spirit within you. In this Temper of Mind, determine, with the

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Aid and Assistance of God's Grace, to correct those Errors in the next Day's Conduct. If you thus bring one Day under the Rules of Religion, and from Time to Time conform your Practice to those Rules, you cannot imagine how soon it will improve and perfect the whole Course of your Lives. This will convince you, that honest Thoughts, Good-will, and a peaceful Conscience, are Blessings within yourselves, and within your Reach.

If your Health permits you, rise early in the Morning, and never be a Slave to the soft Indulgence of Sleep. Whoever submits to it can never be fervent in their Devotions; nor do they deserve to be reckon'd any more than *dronish Worshippers*, who rise to their Duties as idle Servants do to their Labours.

By thus wisely ordering and dividing your precious Time, no Part of it (as is the Case with too many) will lie heavy upon your Hands, and you will never be tempted to indulge yourselves in any imprudent Amusements.

It must be acknowledg'd, that a Course of Virtue is the most worthy, and, in the End, will meet with the most ample Reward; but the Way to it is rashly and falsely represented by some, as very rugged and narrow. For Reason will convince us, that Tranquillity of Mind, a Conscience void of Offence, and the Hopes of eternal Bliss, are by far preferable to, and with much greater Ease acquir'd, than any Enjoyments of Sense whatsoever. If we compare the painful Pursuits of Avarice, Ambition, and sensual Delights with their opposite Virtues, we shall find that Vice is the most laborious. The Toils of the covetous; the proud, or licentious Man, the Variety of Fears and Anxieties of Mind that attend his most refin'd Pleasures, are by far more burdensome than a regular Pursuit of Virtue, *whose Ways are Ways of Pleasantness, and all whose Paths are Peace.*

Tho' we are by Nature imperfect and corrupt, yet by the Grace of God, co-operating with our own sincere Endeavours,



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Endeavours, we may become Instruments of God's Glory, and shining Examples for the Imitation of the World.

To enable you to accomplish such valuable Ends, I would recommend to your Esteem and Practice the five following Virtues, namely, *Charity, Humility, Chastity, Temperance, and Resignation* to the Divine Will under the Weight of any Affliction, whenever it attends you. These are Virtues suitable to your Nature.— These are Ornaments peculiar to a Christian.

The first is *Charity*; by which is meant that universal Love, which by Christ's new Commandment is made a Debt to our Neighbour; and to defraud him of which would be an Act of Injustice. Be speedily reconcil'd therefore to an Enemy, but with Caution behave before one. Though it be not requir'd that you should rely on, or place your Trust and Confidence in any Person that has wilfully injur'd or betray'd you; yet, if you don't lay aside all Thoughts of Resentment and Revenge, you are Hypocrites, when you pray to God to *forgive you your Trespases, as you forgive those that trespass against you.*

Malice and Revenge are the Fruits of Disobedience, and the Offspring of Hell, and should therefore be carefully avoided, as Monsters made for Ruin and Destruction.

Calumny and Detraction should likewise be avoided with equal Detestation. Censure is a Disease of the Mind, and in a great Measure owes its Birth to conscious Guilt. Every one who is invested with the Sentiments of a Christian, every one who has the Honour of Religion at Heart, must be highly provok'd at this cruel, inhuman, and ungenerous Practice. As nothing can betray the Narrowness of a Soul more than a Relish for Scandal, never take Delight in hearing the Faults of others; be slow in believing, and cautious in repeating them. On such Occasions, be always silent; keep your Hearts and Tongues to yourselves; let the Secret die within your Breasts, and retire as soon



soon as may be consistent with Decency and good Manners. If a Report to any Person's Prejudice be actual Truth, yet even then, let not your Reproofs be partial, uncharitable, or indiscreet: For *violent Reproofs* (as *Thales* the Philosopher says) *are like Plum-cakes stuck with Thorns.*

Compassion, (which is another Name for Charity) is a necessary Ingredient in the Character of a virtuous Woman: *She stretcheth forth her Hands to the Poor,* (says *Solomon*) *and reacheth her Bread to the Needy.* Let your Hearts therefore be soften'd with the greatest Sympathy and Meekness towards all People in Distress; but more particularly such as are in Years, and incapable of helping themselves. Never turn them away with Disdain or any reproachful Language, lest you should add to their Afflictions, and they should curse you in the Bitterness of their Souls. According to your Abilities relieve all Persons, without Distinction; for nothing is a higher Instance of a Divine and God-like Spirit. *It is a most noble Part of Charity* (says *St. Austin*) *to give to the Stranger, and Undeserving. The first may have Merit; the other may repent.*

The next Virtue recommended to your Practice is Humility. *Blessed are the poor in Spirit;* (says our Saviour) *for theirs is the Kingdom of Heaven:* And from his Example you may be assur'd, that 'tis the richest Garment the Soul can possibly put on. This is the Soil of all Virtues, where every Thing that is good and lovely grows. No Person, unadorn'd with this Virtue, can either obey the Divine Commands, or submit with Cheerfulness to the Dispensations of Providence; for Piety and Pride can no more thrive together than Health and Sickness.

Never therefore say any Thing directly tending to your own Praise; nor entertain a high Conceit of your own Accomplishments. *Every Person* (says *Solomon*) *that is proud in Heart is an Abomination to the Lord. Never admit* (says *Seneca* the Philosopher) *Vain-glory into your Heart; for human Glory is at best no more than hu-*  
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*man Folly:* Consider this well therefore, and never let Vanity be your Sin. Nothing exalts the Mind, and ennobles it like Humility: Nothing prepares it so well for the Exercise of all other Virtues. Let all your good Actions, therefore, be done with no other View than to please the Deity; who, being omnipresent, sees all your Actions, knows all your Thoughts, and searches into the deepest Recesses of your Soul.

Let your Station be ever so exalted, never affect being difficult of Access; nor be vain in point of Dress.

There is no Harm, 'tis true, in expensive Apparel; but a Person who is fond of a gawdy Outside, can seldom, if ever, have any Thing wise or sedate Within. Nothing can be more becoming than to be neat and clean, yet nothing is more opposite to Meekness than Extravagance in Dress. Sluttishness, however, is as much to be avoided as its Extream; for as one shews the Vanity of the Heart, so the other discovers such a Laziness and Indolence of Temper, as every reasonable Creature should be ashamed of.

*Chastity* is the next Virtue that is to fall under your Consideration; there is no Charm can supply its Place; without it Beauty itself is unlovely, Wit is mean and wanton, Quality contemptible, and Good-breeding worthless. She, who forfeits her Chastity, withers by Degrees into Contempt and Ridicule; but she, who lives with all her Virgin Graces about her, ever flourishes, and, like the Rose in *June*, is sweet to the Sense, and lovely to the Eye. This is the great Point of female Honour, and the least Flaw in it is never to be recover'd. This confirms your Sex in the Esteem of ours more than any other Virtue whatsoever, and invites even those to admire it, who have the Baseness to profane it.

The next Christian Virtue which were commended to your Practice was *Temperance*. If the Ladies would but live in an habitual Course of Exercise and Moderation in their Diet, those two great Instruments of Health, they would have but little Occasion for the Physician;

for

for *Exercise* (as one of the Faculty expresses himself) *throws off all superfluous Humours, but Temperance prevents them: That clears the Vessels, but this keeps them clear; that helps Nature, and promotes the Circulation of the Blood, but this enables Nature to exert herself in all her Vigour: Exercise may dissipate a growing Distemper, but Temperance will starve it.*

Temperance is a Regimen into which all Persons may put themselves. This Virtue is a reasonable Restraint upon all our Passions, in regard to the Use of Meat, Drink, and Recreation; and only allows of these, as they administer to Health and Innocence. 'Tis impossible, indeed, as some Constitutions differ widely from others, to lay down any fix'd or determinate Rule for the Practice of this Virtue. What is Luxury in one may be Moderation in another. In this, therefore, all Persons are the best Judges what Kinds and what Proportions of Food agree with them: Every one, however, may be assur'd, that Nature delights in the plainest and most simple Diet. *Make your Meal* (says the late celebrated Dr. Ratchiffe) *out of one Dish; rather eat sparingly thrice a Day, than once heartily; let every Meal be digested, before it be repeated; let your Drink be temperate, but always good; use moderate Exercise, and bathe your Feet constantly every Day in cold Water. The Observance of these Rules* (said he to his Friends) *will save You a great deal of Money, and Me a great deal of Trouble.*

Among all the Christian Virtues, however, none shine with greater Lustre than *Patience*. 'Tis this makes us acceptable to God, agreeable to our Neighbours, and easy to Ourselves. *Patience* consists in a well-pleased Submision to the Divine Will, and a quiet Acquiescence in whatever it pleases the Almighty to afflict us with. If we are possess'd with a sincere Reverence and Veneration for the Deity, Humility will fortify us with *Patience* to suffer any Hardships without murmuring at his Dispensations. *Behold! happy is the Man,* (says Job) *whom God correcteth, for as many as he*

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loves he rebukes and chastens; wherefore we should not be weary of his Corrections, for he only wounds, that his Hands may heal. And in another Place, he cries out, Righteous art thou, O Lord, and upright are thy Judgments! I opened not my Mouth (says David) because thou didst it. If, therefore, the Almighty, in his paternal Wisdom, sees fit to add to the Length or Weight of any of his Corrections, an unfeigned Resignation to his Divine Pleasure will inspire us with that holy Exclamation, *Not my Will, but thine be done!*

As soon as these Virtues are render'd pleasing and familiar to your Choice, you will be properly qualified for the Exercise of your *social Duties*, such as by the Principles of Reason are owing to Superiors, Friends, and Relations.

The Duties then which you are to pay to your Sovereign the King, are Honour, Tribute, Prayers, and Obedience. And you are not only to perform these Duties to him; but likewise, in a subordinate Way, to all who are plac'd in Authority under him.

Love and esteem the Clergy, as being the Ministers of God, and Interpreters of the Divine Will. Shun, as you would so many Vipers, all such as presume to affront or deride them. As the Apostles were Representatives of Christ, so are the Clergy as their Successors; and their Master, when he sent them out to preach, told them, *He that despiseth you, despiseth me; and he that despiseth me, despiseth him that sent me.*

To those who honour their Parents, it is promis'd by the Word of Eternal Truth, *that their Days shall be long in the Land, which the Lord their God hath given them.* From hence we may learn, how amiable the Performance of this Duty is in the sight of Heaven. Let all such young Ladies, therefore, as are Daughters, in the first Place, behave towards their Fathers and Mothers with Reverence and Respect, and never, upon any Pretence whatever, despise or neglect them. If they have Infirmities, 'tis your Duty to conceal them. Too many, however, are apt to charge their Parents with

with such Infirmities as in reality they have not. There is, for the Generality, such a Pride and Headiness in Youth, that they cannot bear Controul; and they turn too often a deaf Ear to the wise Counsels and Directions of their Elders; for which Reason they are willing to have them pass for the Effects of Dotage, when they are indeed the Fruits of Sobriety and Experience. *Hearken to the Father that begat thee*, says the Wise Man, and *despise not thy Mother when she is old*. The Youth, however, of the present Age are too apt to despise and ridicule their Parents, and vainly imagine to acquire, by such a monstrous Piece of Ingratitude, the Reputation of Wits. But let such be inform'd of the Wise Man's Menaces. *The Eye*, says he, *that mocketh his Father, and despiseth to obey his Mother, the Ravens of the Valley shall pluck it out, and the young Eagles shall eat it*.

Love is another Duty which we owe to our Parents. We should do nothing to grieve or disquiet them; but, on the other Hand, do every thing in our Power, which may comfort them and give them Pleasure.

Obedience is the next Duty required from Children: *Children, obey your Parents in the Lord*. Above all Acts of Disobedience, young Ladies should never be guilty of marrying themselves without Consent. Never encourage, therefore, the most honourable Address or Proposals, without your Mother's Approbation. However, though we would advise you not to bestow yourselves on such as she disapproves; yet never be prevailed on, on any Pretences, how plausible soever, to receive him to your Embraces, for whom you have not the sincerest and most cordial Affection. The last Thing which Children owe their Parents is Support and Sustenance, in case they stand in need of it.

Love your Sisters, and instruct them in their proper Duties, according to their Age. Nature points it out to all, who are born of the same immediate Parents, to have their Hearts united.



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Having thus considered the Ladies in the Capacity of *Daughters*, they come next under that of *Wives*: A Condition which is no more without its Duties than the other; and that too with respect to its Subjection to the Husband, as the Duty of the Child has respect to its Subjection to the Parent.

And in the first Place, the Wife owes Subjection to her Husband. *Wives*, (says the Apostle) *submit yourselves unto your own Husbands, as it is fit in the Lord.* And in another Place, *Wives, submit yourselves unto your own Husbands, as unto the Lord; for the Husband is the Head of the Wife, as Christ is the Head of the Church.* In another Place of Scripture it is said, *The Woman's Desire shall be to her Husband*, that is, she shall be subject to his Will.

Wives, in the next Place, should be adorn'd *with a meek and quiet Spirit*; for so the holy Women in the old Time, who trusted in God, adorn'd themselves. 'Tis often seen, that all the Things which Wives intend for Ornaments are ill-plac'd, and give them neither Grace nor Comeliness, whether they be of Gold, or Silver, or Embroideries, or other Things tho' never so rare and costly; whereas this good and gentle Temper never fails of gaining Favour and Acceptance; and, what is still above all, it is in the sight of God of great Price.

The next Duties that the Wife owes to her Husband are *Love*, and all *Friendliness* and *Kindness* of Conversation. She is to contribute to his Comfort and Satisfaction as much as in her lies, in all Conditions of Life, whether *Health* or *Sickness*, *Wealth* or *Poverty*. For which Reason, she must never be sullen, or froward; must never brawl, or be unquiet; for such a Deportment makes her a Burden and Plague, instead of a Help and a Consolation.

In the next Place, the Wife must be nicely careful how she gives her Husband the least Suspicion of her Virtue; for nothing is more dangerous, or of more fatal Consequence, than that unhappy Passion of Jealousy.

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'Tis said, 'tis true, to be the Child of Love; yet, like the Viper, its Birth is the certain Destruction of the Parent. Jealousy is, for the most part, attended with a black Train, namely, Wrath, Anger, Malice, and Revenge; and by how much the female Impotence to govern the Passions is the greater, so much the more dangerous is it to admit that which will so surely set them in an Uproar: *For if Jealousy*, (as the Wise Man says, *be the Rage of a Man*, we may well think it may be the *Fury of a Woman*.

Another Debt from the Wife to the Husband is Fidelity, that is, to be true to his Interest, to keep all his Secrets, and inform him of all his Dangers, and in the mildest and most gentle Manner to admonish him of his Faults. She must be very tender likewise of his Reputation, and take Care that she herself does nothing which may redound to his Dishonour. She should abstain from all Appearance of Evil, and be what *Cæsar* is said to have requir'd of his Wife, *Not only without Guilt, but without Scandal too*.

The last Duty she owes her Husband is Frugality; she should lay out what Money he entrusts her with to the best Advantage, and should live within Compass; she should keep her Expences, in short, within such Limits, that, as Bees suck, but not violate or deface the *Flowers*; so she, as a joint Proprietor with her Husband, may enjoy, but not ruin and devour his Fortune.

We shall, in the next Place, consider the Ladies in the Capacity of *Mothers*. And here, no one, whether rich or poor, should be excused from suckling her Infants herself, if her Constitution will possibly bear it; and when her Children are more advanc'd in Years, she should bring them up in the Nurture and Admonition of the Lord; that is, should instruct them in the Grounds and Principles of the *Christian Religion*, and teach them what they are to *believe* and *practise*. This is the greatest Testimony of Kindness they can shew them; the greatest Blessing, and the best Inheritance they can be-

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flow upon them. Without this, it is a little thing to say, that neither Wisdom, Riches, Honours, nor any thing besides can make them happy, for without this they will be miserable with all the rest.

'Tis the Duty of Parents likewise not only to provide for their Children, but to accustom them, whilst young, to Application and Attention to Business; these things are necessary both to *Poor* and *Rich*, and without them the *Poor* will never be *Rich*, and the *Rich* will be quickly *Poor*.

Some Parents indeed, carry themselves towards their Children in a too arbitrary Manner, as if they thought themselves under no Obligation to observe any Measures with them; but the *Scriptures* tell us, that they *ought not to provoke their Children to Wrath*; that is, they should be pitiful and gentle to them, and comply with their Infirmities: They should mind, above all Things, to season their younger Years with prudent and pious Principles, and make them, if possible, in love with Virtue.

Parents should likewise set their Children good Examples, and observe a reverent Deportment before them; they should be affable and courteous; tender of, indulgent to, and watchful over them, that they may look on their Parents as their Friends and Patrons, their Defence and Sanctuary, their Treasure and their Guide. And here, by the Way, we must observe, that much of this natural Care and Affection is lost by such Mothers who neglect to nurse their Children themselves. Nothing can excuse their not doing it (as we above hinted) but a Disability, Sicknefs, Danger, or some publick Necessity. No Quality can be pleaded in Bar of this Duty, which Nature obliges every Mother to discharge,

The last Thing that Parents have to do for their Children is, to settle them in the World; to provide, according to their Power and Reason, Wives or Husbands for them; in which they must secure, as much

as in them lies, true Piety and Religion, and the Love and Affection of the Parties concerned.

We come now to consider the Ladies, in the Capacity of *Mistresses*; but as most of the Sex are too apt to imagine that they lie under no Obligation to their Servants, 'tis probable, what we have to advance on that Topick may be looked upon either as tedious or impertinent: When they have seriously considered, however, what we have to say, it is to be hoped, that they will not think it so light a Matter, as at first Appearance it may possibly seem to be.

The first and most comprehensive Rule then is this, namely, Let a Mistress use her utmost Endeavours to make all that are *hers*, to be God's *Servants* also. By this Means she will be secure of their Truth and Fidelity. This likewise will be the best Spur to their Diligence and Industry. She should, for that Purpose, take Care to have publick Divine Offices in her Family, not by Starts or Accidents, but daily and regularly, that the Hours of Prayer may be as fixed and constant as those of Meals, and, if it may possibly be, as much frequented.

It is not only the Interest, but the Duty of all that have Families, to keep up the Esteem and Practice of Religion. It was one of the great Endearments of *Abraham* to God, that *he would command his Household to keep the Way of the Lord*. And *Joshua* undertakes no less for the Piety of his Household: *As for me and my House, says he, we will serve the Lord*. 'Tis sure but reasonable, that where we ourselves owe an Homage we should make all our Dependents acknowledge the same.

But when Piety is once planted in a Family, it will soon wither, if it be not kept in Vigour by Discipline; to have Servants, therefore, seemingly devout in the Oratory, and yet really licentious out of it, is but to convert one's House into a Theatre, make a Play of Religion, and keep a Set of Actors to personate and represent it.

Governors

Governors of Families, indeed, ought to make a strict Inspection into the Manners of their *Servants*; and where they find them *good*, to indulge them with some peculiar Mark of their Favour, whereby they may be encouraged to persevere: But where they find them *vicious*, there as conspicuously to discountenance them, severely to admonish them, and take the best Measures they can to work a thorough Reformation in them; and when they despair of that, to dismiss them at once, lest they should infect the whole Flock; for *Evil Communications corrupt good Manners: A little Leaven leaveneth the whole Lump: And one bad Servant, like a rotten Tooth, will soon begin to corrupt his Fellows.*

As Servants, however, are not to be tolerated in the Neglect of their Duty; so neither are they to be defeated of any of their Dues. Masters are to give their *Servants* that which is *just and equal*; and 'tis certainly but *just and equal*, that they who are rational Creatures should not be treated with the Rigour or Contempt of Brutes. A sufficient and decent Provision, therefore, both in Sickness and in Health, is a just Debt to them, besides an exact Performance of those particular Contracts upon which they were entertain'd.

The Art of governing Servants is not so easy as it is necessary, and 'tis very well worth the Ladies Enquiry to inform themselves how to discharge the Office of a Mistress as they ought. A Mistress should understand how to do every Thing with Propriety and in Season. To employ her Servants with so much Ease and Order, as may make their Labour pleasant, and their Duty desirable; but above all, she must be sure to command that only, which may, and ought to be perform'd; otherwise, it will be impossible to preserve in them that Respect which is due to her Person. If she be addicted to Passion, or be too conceited, she will dangerously expose herself on every Occasion, will require such Things to be done as are impracticable



impracticable and absurd; and will never be able to get either the good Will, or the good Word of those that are about her. If she prove humourfome towards them, or too flexible, and given lightly to change her Mind, and contradict what the Minute before she had order'd to be done, her Authority will soon be at an End; she will infallibly make herself despised, and, indeed, it will be no more than what she actually deserves.

I shall conclude this Discourse with those Duties which the Fair Sex owe to all their Friends and Acquaintance.

The Duties, then, that are owing to Friends, are *Integrity, Love, Counsel and Assistance*. It is not Intimacy and Frequency of Conversation that makes a Friend, but a disinterested Observance of these Duties.

Friendship is of so refin'd a Nature, that there is a great Delicacy requir'd in the Choice of a favourite Companion. It may not therefore be thought impertinent, we hope, to lay down a few Rules concerning it.

*Plutarch* directs us to make a Trial of our Friends, as of our Money, and to be equally cautious in the Choice of both. *Tacitus* too tells us, that the longer a Friendship is contracted, so much the surer and more firm it is. From whence we may conclude, that an old Friend is always to be most valued, the best to be lov'd, and the first to be trusted.

Never enter into Friendship with an Inferior, either in Education or Fortune, whose Principles are not just, whose Integrity is not unshaken, and whose Temper is not humble and easy.

Make such only your Friends, as will entertain you innocently, and adhere to Sincerity.

Chuse your Friends rather for the Qualities of the Heart, than those of the Head; and prefer Fidelity, in an easy complying Temper, to those Endowments which make a greater Figure in the World. That Friendship which makes the least Noise is often the most

most useful; and a prudent Friend is of more Service for the generality, than a zealous one.

A Mind soften'd by this Virtue cannot bear frequent Reproaches; for which Reason, those of a Friend should be always both just and mild, and but seldom repeated.

When a Person is all on a sudden lavish of Friendship, you have just Reason to fear that 'twill soon be exhausted. The excessive Way of expressing Civilities, and the many Professions of Kindness and Service which we ordinarily meet with, are no more than a Prostitution of Compliments, which are never intended to be put in Practice.

Persons in common Conversation may boast what Profession of Friendship and Sincerity they please; but Ceremony is so far from being essential to either, that in the most palpable Manner it helps to destroy both.

Be upon your Guard against the Intimacy of such as are too fond of communicating their Secrets to you; but if you think fit to hear them, be always faithful in retaining them. In all Cases, it is an unpardonable Want of Politeness to divulge a Secret.

Be cautious how you defend a Friend's Character too warmly, lest the Report to his Prejudice should be true; yet be studious to silence Detraction, and always declare yourselves in favour of your Friends, as zealously and genteelly as is consistent with Honour and Conscience. It is a Crime, not inferior to Ingratitude, to suffer a Friend to be abused in his Absence. Sincerity omits nothing for his Vindication, but takes peculiar Delight in stopping the Mouth of unjust Reproach.

Never drop or neglect your Friend in Publick, who is worthy of your private Conversation. To be asham'd of a worthy Friend in superior Company, bespeaks a narrow and self-interested Temper.

Be slow in censuring your Friends, and when you are made sensible that the criminal Objections against them are true, preserve good Manners, in making a fair and speedy Retreat from such mistaken Acquaintance.

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We are sometimes oblig'd, for just Reasons, to drop all Commerce with our Friends; but upon such a Rupture, never be influenc'd by Hatred, Prejudice, or Revenge: Never talk ill of them in their Absence, nor be fond of telling in publick the good Offices you have done them: Never reveal their Infirmities, nor betray their Secrets; stifle all Resentments arising in your Breast against them; and if they have done you an Injury, forgive, at least, if you don't forget it.

Lastly, whoever hopes to have a Friend without Imperfections will never find what he seeks for; but as Integrity is the Foundation of this Virtue, Flattery must be a Vice with which it cannot live. Flattery gives false Colour and Complexions to all Things. It is a slavish, insincere Profusion of Praise, which, like a Picture, loses all its Beauty when the Colours are too glaring. Nothing divides and distracts human Nature more than Ingratitude; yet Flattery seems to be the blackest Devil of the Two. So mischievous are its Consequences, so various are its Deformities, so pernicious is its Practice, that 'tis surprizing it should ever be entertain'd in the Bosom of one who professes to be either a Gentleman or a Lady: Yet such is the Perverseness of human Nature, that we find a Tincture of it couch'd in the Protestations of the most Polite. When *Bias* was ask'd which of all wild Beasts was most offensive, he answer'd, Of wild ones, a *Tyrant*; and of tame ones, a *Flatterer*. The Subversion of the *Roman* Republick was imputed to this Kind of Deceit, which *Demosthenes* calls the *Witchcraft of Affection*. *Leonardo da Vinci* being desired to draw the Emblem of a *Flatterer*, he represented it by an *Ivy* thrusting down the *Wall* upon which it grew. This, Ladies, will doubtless, inspire you with a Detestation and Abhorrence of so base, so mean a Vice; and will be sufficient, we presume, to direct you, never to put the least Trust or Confidence in any one, that would endeavour by such Artifices to betray you.

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